

8th Week Hilary Term ~ Dining Hall Menu ~ 9th to 15th March 2026

Breakfast 8.00 - 9.30am Monday-Friday	Monday <u>Meat Free Monday</u>	Tuesday <u>Burger Day</u>	Wednesday <u>Healthy Lunch</u> <u>Wednesday</u>	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm Check out the Specials Board in Hall for daily specials	Bao Buns with Pulled Jackfruit <i>(Vegan)</i> Lentil Fritters with Spiced Yoghurt, Pitta & Leaf Salad <i>(Vegetarian)</i> Rice Green Vegetables	Vegetable Burger with Beetroot Relish & Sesame Seed Bun <i>(Vegetarian)</i> <i>(Vegan)</i> Chicken Burger with Crispy Bacon, Chilli Jam & Brioche Bun Stealth Chips Corn on the Cob Hispi Cabbage	Vegetable Tartlets with Asparagus, Tomato & Mozzarella <i>(Vegetarian)</i> <i>(Vegan)</i> Roasted Salmon Fillet with Mushrooms, Capers, Olives & Cherry Tomatoes Couscous Pesto-Dressed Vegetables	Broccoli Cake with Mango & Avocado Salsa <i>(Vegan)</i> Roast Chicken Breast with Apple, Sage & Onion Stuffing Roast Potatoes Mashed Swede Savoy Cabbage	Tandoori Cauliflower <i>(Vegan)</i> Beer Battered Cod with Homemade Tartare Sauce Spiced Marinated Lamb Koftas with Harissa Sauce & Tzatziki Chips Peas Leeks	<u>ST HUGH'S BRUNCH</u> 10.30am - 1.30pm EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE	<u>ST HUGH'S BRUNCH</u> 10.30am - 1.30pm EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Dinner 6.00 - 7.15pm Allergies in these recipes are subject to change! Always check the daily allergy menu or talk to a member of staff before purchasing your meal	Fennel & Parsnip Tarka Dal <i>(Vegan)</i> Spinach & Cream Cheese Lasagne with Garlic Bread <i>(Vegetarian)</i> Leeks Green Beans	<p><u>Formal Hall</u></p> <p>Early Hall 5 - 5.45pm</p> <p>Takeaway Only</p>	Butternut Squash & Spinach Curry with Coconut Milk <i>(Vegan)</i> Thai Green Chicken Curry Long Grain Rice Stir-Fried Vegetables	Vegetable Spring Rolls with Sweet Chilli Sauce <i>(Vegetarian)</i> <i>(Vegan)</i> Sweet & Sour Pork with Vegetables & Pineapple Egg Noodles Sesame & Soya-Dressed Broccoli	Black Bean & Quinoa Balls with Sun-Dried Tomato Sauce <i>(Vegan)</i> Chilli Con Carne Guacamole Sour Cream Rice Carrots & Sweetcorn	<u>BRUNCH SPECIAL</u> TOASTED HAM & CHEDDAR CROISSANT (v) TOASTED MOZZARELLA & TOMATO CROISSANT	<u>BRUNCH SPECIAL</u> TOASTED HAM & CHEDDAR CROISSANT (v) TOASTED MOZZARELLA & TOMATO CROISSANT

Please note: this menu is subject to change depending on availability. We provide menus daily to include important information regarding allergens and dietary requirements: St Hugh's College is not in a position to guarantee a completely allergen free environment, but aims to minimise the risk of exposure. We encourage individuals to take responsibility for themselves, and plan for effective response to possible emergencies. Please note that by informing us of your allergens and/or dietary requirements, you acknowledge our right to process this information, and confirm that you will be expected to grant us explicit consent to hold this information.