

9th Week Hilary Term ~ Dining Hall Menu ~ 16th to 22nd March 2026

Breakfast 8.00 - 9.30am Monday-Friday	Monday <u>Meat Free Monday</u>	Tuesday <u>Burger Day</u>	Wednesday <u>Healthy Lunch Wednesday</u>	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm Check out the Specials Board in Hall for daily specials	Creamy Tofu Tikka Curry with Basmati Rice <i>(Vegan)</i> Wholewheat Grilled Veggie & Hummus Wraps with Feta Cheese <i>(Vegetarian)</i> Mixed Vegetables	Beetroot & Lentil Burger with Gherkins, Herb Mayo & Sesame Seed Bun <i>(Vegetarian)</i> <i>(Vegan)</i> Assorted Burgers with Cheese, Gherkins, Burger Salsa & Sesame Seed Bun Skinny Fries Slaw Onion Rings Corn on the Cob	Vegan Chili Sin Carne with Rice <i>(Vegan)</i> Blackened Chicken Breast Fiesta Salad with Sourdough Croutons & Tzatziki Minted New Potatoes Green Beans Turmeric Roasted Cauliflower	Kung Pao-Style Cauliflower & Kidney Beans <i>(Vegan)</i> Spare Rib Pork Shoulder Chop with BBQ Sauce Roast Sweet Potato Sautéed Hispi Cabbage & Leeks	Lentil Balls in Creamy Tomato Sauce with Brown Rice <i>(Vegan)</i> Panko Hake Milanese with Cucumber Ceviche Swedish Meatballs in Creamy Mushroom Sauce (contains pork) Chips Peas Carrots	<u>CLOSED</u>	<u>CLOSED</u>
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.	Spaghetti Puttanesca with Red Beans & Spinach <i>(Vegan)</i> Moroccan Vegetable Tagine with Giant Couscous <i>(Vegan)</i> Savoy Cabbage & Petits Pois	Korean Glazed Cauliflower Wings <i>(Vegan)</i> Korean Fried Chicken, Sticky Gochujang Glaze, Sesame & Spring Onion Rice Broccoli	Sweet Potato & Black Bean Burrito <i>(Vegan)</i> Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce Sautéed Potatoes Roasted Carrots Broccoli	Courgette Arancini <i>(Vegetarian)</i> Salmon Pasta Bake Garlic Bread Sweetcorn & Roasted Courgette	Quorn & Mushroom Korma <i>(Vegetarian)</i> <i>(Vegan option available)</i> Chicken Korma Rice Broccoli		

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.