

0th Week Trinity Term ~ Dining Hall Menu ~ 20th to 26th April 2026

Breakfast 8.00 - 9.30am Monday-Friday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm	<p><u>Meat Free Monday Lunch</u></p> <p>Creamy Tofu Tikka Curry with Basmati Rice <i>(Vegan)</i></p> <p>Wholewheat Grilled Veggie & Hummus Wraps with Feta Cheese <i>(Vegetarian)</i></p> <p>Mixed Vegetables</p>	<p><u>Burger Day</u></p> <p>Beetroot & Lentil Burger with Gherkins, Herb Mayo & Sesame Seed Bun <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Steak Burger with Cheese, Gherkins, Burger Salsa & Sesame Seed Bun</p> <p>Skinny Fries</p> <p>Slaw</p> <p>Onion Rings</p> <p>Corn on the Cob</p>	<p><u>Healthy Wednesday Lunch</u></p> <p>Vegan Chili Sin Carne with Rice <i>(Vegan)</i></p> <p>Blackened Chicken Breast Fiesta Salad with Sourdough Croutons & Tzatziki</p> <p>Minted New Potatoes</p> <p>Green Beans</p> <p>Turmeric Roasted Cauliflower</p>	<p>Kung Pao-Style Cauliflower & Kidney Beans <i>(Vegan)</i></p> <p>Swedish Meatballs in Creamy Mushroom Sauce (contains pork)</p> <p>Mashed Potato</p> <p>Sautéed Hispi Cabbage & Leeks</p>	<p>Spinach & Cream Cheese Lasagne with Garlic Bread <i>(Vegetarian)</i></p> <p>Panko Hake Milanese with Cucumber Ceviche & Baby Potatoes</p> <p>Bang Bang Chicken with Rice</p> <p>Peas</p> <p>Carrots</p>	<p><u>ST HUGH'S BRUNCH</u></p> <p>10.30am - 1.30pm</p> <p>EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>	<p><u>ST HUGH'S BRUNCH</u></p> <p>10.30am - 1.30pm</p> <p>EGG, BACON, SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE</p> <p>TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE</p>
<p>Dinner 6.00 - 7.15pm</p> <p><i>Allergies in these recipes are subject to change!</i></p> <p><i>Always check the daily allergy menu or talk to a member of staff before purchasing your meal.</i></p>	<p>Korean Glazed Cauliflower Wings <i>(Vegan)</i></p> <p>Korean Fried Chicken-sticky gochujang glaze, sesame, spring onion</p> <p>Rice</p> <p>Broccoli</p>	<p>Sweet Potato & Black Bean Burrito <i>(Vegan)</i></p> <p>Turkey Schnitzel with a Mushroom & Smoked Bacon Cream Sauce</p> <p>Sautéed Potatoes</p> <p>Roasted Carrots</p>	<p><u>Plant Based Indian Street Food Night</u></p> <p>Aloo Potato, Chickpea & Onion Bhaji Stuffed Paratha with Mango Chutney & Pilaf Rice</p> <p>Crispy Vegetable Pakora & Lentil Dhal</p>	<p>Mediterranean Bean Stew Potato Griddle Cakes <i>(Vegan)</i></p> <p>Chicken Pasta Bake</p> <p>Garlic Bread</p> <p>Sweetcorn & Roasted Courgette</p>	<p><u>Loaded Fries Night</u></p> <p>(v) Sweet Chilli Halloumi Bites, Black Beans & Avocado</p> <p>BBQ Pulled Pork</p> <p>Fries</p> <p><u>Toppings</u> Jalapeño Nacho Cheese Sauce Crispy Fried Onions Ranch Dressing</p>	<p><u>BRUNCH SPECIAL</u></p> <p>TOASTED BACON & BRIE CROISSANT</p> <p>TOASTED MUSHROOM & CHEDDAR CROISSANT</p>	<p><u>BRUNCH SPECIAL</u></p> <p>TOASTED BACON & BRIE CROISSANT</p> <p>TOASTED MUSHROOM & CHEDDAR CROISSANT</p>

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.