

5th Week Trinity Term ~ Dining Hall Menu ~ 25th to 31st May 2026

Breakfast 8.00 - 9.30am Monday-Friday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch 12.30 - 1.30pm	<p align="center"><u>Meat-Free Monday Lunch</u></p> <p>Vegan Bao Buns Hoisin Mushrooms with Crispy Tofu served with Steamed Rice</p> <p>Vegetable Lasagne <i>(Vegetarian)</i></p> <p>Garlic Bread</p> <p>Carrots & Peas</p>	<p>Butternut, Feta Cheese & Red Onion Strudel <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Pan-Fried Chicken Supreme, Mushrooms & Cider Cream Sauce</p> <p>Roasted New Potatoes</p> <p>Peas</p> <p>Sweetcorn</p>	<p align="center"><u>Healthy Wednesday Lunch</u></p> <p>Teriyaki Tofu Stir-Fry <i>(Vegan)</i></p> <p>Sea Bream Teriyaki</p> <p>Sesame Noodles</p> <p>Stir-Fried Broccoli & Bok Choi</p>	<p>Kale Salad with Chickpeas & Spicy Tempeh Bits <i>(Vegan)</i></p> <p>Piri Piri Chicken Breast with Piri Piri Sauce</p> <p>Jacket Potato with Sour Cream & Chives</p> <p>Roasted Vegetables</p>	<p>BBQ Jackfruit Sandwich with Avocado Slaw <i>(Vegan)</i></p> <p>Salmon Supreme with Pesto Crust & Tomato Sauce</p> <p>Chips</p> <p>Peas</p> <p>Green Beans</p>	<p align="center"><u>ST HUGH'S BRUNCH</u></p> <p align="center">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 align="center"><u>ST HUGH'S BRUNCH</u></p> <p align="center">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 - 7.15 pm</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>Vegan Kofte with Spicy Tomato Sauce <i>(Vegan)</i></p> <p>Tex-Mex Chicken with Texan BBQ Sauce</p> <p>Tex-Mex Rice</p> <p>Roasted Corn</p> <p>Hispi Cabbage</p>	<p align="center"><u>Formal Hall</u></p> <p align="center">Early Hall 5 - 5.45pm</p> <p align="center">Takeaway Only</p>	<p align="center"><u>Plant-Based Persian Night</u></p> <p>Persian Noodle & Herb Soup</p> <p>Pea & Mint Falafel with Tahini</p> <p>Flatbread with Houmous</p> <p>Eastern Focaccia Bread</p> <p>Pomegranate Bulgur Wheat Salad</p> <p>Orzo & Tomato Salad</p> <p>Avocado, Grapefruit & Cashew Salad</p>	<p>Aubergine Parmigiana <i>(Vegetarian)</i> <i>(Vegan)</i></p> <p>Beef Lasagne</p> <p>Garlic Bread</p> <p>Garden Vegetables</p>	<p>Sweetcorn Fritter with Chive Sour Cream & Super Salad <i>(Vegetarian)</i></p> <p>Breaded Pork Milanese with Rich Tomato & Basil Sauce</p> <p>Herby New Potatoes</p> <p>Savoy Cabbage</p> <p>Roasted Cauliflower</p>	<p align="center"><u>BRUNCH SPECIAL</u></p> <p>TOASTED HAM & CHEDDAR CROISSANT</p> <p><i>(v)</i> TOASTED MOZZARELLA & TOMATO CROISSANT</p>	<p align="center"><u>BRUNCH SPECIAL</u></p> <p>TOASTED HAM & CHEDDAR CROISSANT</p> <p><i>(v)</i> TOASTED MOZZARELLA & TOMATO 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.