6th Week Michaelmas Term ~ Dining Hall Menu ~ 16th to 22nd November 2026

Breakfast 8.00 - 9.30am Monday-Friday	***Monday*** <u>Vegetarian Monday</u>	***Tuesday***	***Wednesday***	***Thursday***	***Friday***	***Saturday***	***Sunday***
Lunch 12.30 - 1.30pm **Check out the Specials Board in Hall for daily specials**	**General Tso's Cauliflower with Special Fried Rice** ***(Vegan)*** **Lightly-Spiced Courgette Fritters with Poached Egg & Parsley Sauce** ***(Vegetarian)*** **Baby Potatoes** **Mixed Vegetables**	**Butternut, Goats Cheese & Beetroot Burger** ***(Vegetarian)*** **Sweet Chilli Chicken Burger with Gherkins & Gem Lettuce** **Chunky Chips** **Tomato, Cucumber & Olive Salad**	**Creamy Tomato Pasta Bake** ***(Vegetarian)*** ***(Vegan)*** **Roasted Belly of Pork with Apple Compote** **Roast Potatoes** **Red Cabbage** **Cauliflower Cheese**	**Sweet Potato & Black Bean Nachos** ***(Vegetarian)*** ***(Vegan)*** **Beef Chilli Nachos Guacamole, Salsa & Cheese** **Rice** **Green Beans**	**Crispy Potato & Halloumi Bake** ***(Vegetarian)*** **Herb Crusted Salmon with Provencal Sauce** **Chicken Tacos** **Frites** **Peas** **Carrots a la Crème**	**<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.***	**Lebanese Vegetarian Street Food Night** **Edamame & Pea Falafel Flatbread with Tahini Yoghurt** ***(Vegetarian)*** ***(Vegan)*** **Batata Harra Spicy Potatoes**	**Double Banger! Spinach, Leek & Cheese and Carrot & Coriander Sausage with Onion Gravy** ***(Vegetarian)*** **Double Banger! Pork & Leek and Cumberland Sausage with Onion Gravy** **Creamy Mashed Potato** **Savoy Cabbage**	**Cauliflower, Potato & Spinach Pie** ***(Vegetarian)*** ***(Vegan)*** **Butter Chicken Moussaka** **Parmentier Potatoes** **Broccoli** **Petits Pois**	**Sweet & Sour Tofu & Vegetables** ***(Vegetarian)*** ***(Vegan)*** **Turkey Parmigiana** **Sautéed Potatoes** **Corn on the Cob**	**<u>St Hugh's Night Formal Hall</u>** **No Early Hall**	**<u>BRUNCH SPECIAL</u>** **TOASTED BACON & BRIE CROISSANT** **TOASTED MUSHROOM & CHEDDAR CROISSANT**	**<u>BRUNCH SPECIAL</u>** **TOASTED BACON & BRIE CROISSANT** **TOASTED MUSHROOM & CHEDDAR CROISSANT**

Please note: this menu is subject to change depending on availability. Sweet of the day will be on a first come, first served basis. 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.