

Week 4 Hilary Term ~ Hall Menu 2017

MENU – JCR & MCR

	<i>Monday</i>	<i>Tuesday</i>	<i>Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
Breakfast 8.00 – 10.00am							
Lunch 12.15 - 1.30 pm	Smoked Bacon Loin Steak with Parsley Veloute Roast Potatoes	Beef Bourguignon Crusty Bread Braised Rice Roasted Vegetables & Cherry Tomatoes with Herb Salsa	Pan-Fried Chicken with Smoked Paprika, Red Pepper & Sour Cream Sauce Hongroise Potatoes Smoked Bacon, Roasted Butternut & Crème Fraiche Sauce	Pulled Pork Shoulder with Smoky BBQ Sauce, Apple & Red Onion Coleslaw & Ciabatta Sauté Potatoes Roasted Tomato Pesto with Parmesan Baked Croutons	Roasted Coley Fillet with Dill Crust & Salsa Verdi Chips Roasted Mushroom Linguine with Pumpkin seeds	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 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> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & VEGETARIAN SAUSAGE TOAST CROISSANT WAFFLE WITH BUTTERSCOTCH OR CHOCOLATE SAUCE
Pasta Sauce of the day	Creamy Mediterranean Sauce						
Vegetarian Choice	Chestnut Mushroom & Herb Risotto	Roast Vegetable en-Croute with Tomato & Herb Sauce	Cheese Tortellini in a Red Pepper Sauce	Tomato, Red Onion, Basil & Cheese Quiche	Quorn Escalope with Mango & Pineapple Salsa		
Sweet of the day	Mango Lime & Coconut Cheesecake	Chocolate Orange Cake	Tart Citron	Banoffee Pie	Rice Pudding with Stewed Fruit		
Dinner 6.00 - 7.15 pm	Chicken Chasseur Spicy Fries Mixed Leaf Salad	Formal Hall Early Hall 5-6	Beef Lasagne Jacket Wedges Garlic Bread Mixed Leaf Salad	Jamaican Jerk Chicken Rice & Peas Curried Cauliflower & Chickpea	Salmon, Prawn & Vegetable Gratin Leaf Salad Herb Diced Potatoes		
Vegetarian Choice	Cheesy Polenta with Roasted Vegetables & Tomato Sauce		Spinach & Mushroom Ciabatta Bake	Jamaican Sweet Potato Stew	Ratatouille and Chickpea Stew		

Soup of the Day, Vegetables, Pasta, Jacket Potatoes Served Daily

Please note: this menu is subject to change depending on availability. Sweet of the day will be on a first come, first served basis. Fruit salad & other sweets will be available. We provide menus daily to include any allergen information – these are on display during service times. Please contact a member of staff for more information