

## HALL DINNER – MENU TRINITY TERM w/c 31<sup>st</sup> May 2021

**LUNCH – 12.30-1.30pm - HALL Grab and Go**

**DINNER – 5pm [Takeaway] 6pm & 7.20pm [Dine-in] – HALL [Please sign-in to all Dinners]**

<b>Monday</b>	Carrot and Coriander Soup		
	MEAT FREE MONDAY Soya and Ratatouille Lasagne Garlic Slice Mixed Salad Coleslaw  Chocolate Brownie	GF: Soya and Ratatouille Lasagne VGN, ND: Soya and Ratatouille Lasagne  VGN,ND,GF: Chocolate Brownie	
<b>Tuesday</b>	Greek Salad		VGN,ND: Vegan Feta Greek Salad
	Turkey & Sweetcorn Pie Parsley Potatoes Hispi Cabbage  Carrot Cake	H: Turkey & Sweetcorn Pie GF: Turkey & Sweetcorn Ragout	V: Flaky Quorn & Mushroom Pie VGN: Flaky Quorn & Mushroom Pie  VGN,GF,ND: Carrot and Courgette Cake
<b>Wednesday</b>	Celeriac and Apple Soup		
	Chicken Kiev Sweet Potato Fries Peas and Sweetcorn  Apple and Summer Berry Crumble with Cream	H: Chicken Kiev GF, ND: Pan Fried Chicken Supreme with Garlic and Parsley	V: Butter Bean Kiev VGN: Butter Bean Kiev  ND, GF, NNuts, VGN: Coconut and Cherry Cake
<b>Thursday</b>	Chicken Liver Parfait, Onion Chutney		V: Vegetable and Chickpea Pate with Stuffed Vine Leaves
	Rump Steak with Mushroom and Pepper Sauce Spicy Spirals Glaze Carrots  Rocky Road***	GF: Rump Steak with Mushroom : Pepper Sauce  V: Rocky Road***	V: Vegan Steak with Mushroom and Pepper Sauce VGN,H: Vegan Steak with Mushroom and Pepper Sauce  VGN, ND, GF, NNuts: Popcorn Rocky Road
<b>Friday</b>	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <b>TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE JCR FORMAL DINNER</b>  Sausage Roll  V,VGN: Vegan Sausage Roll  Chips, Beans  Chocolate Fudge Cookie or Fresh Fruit </div>		
<b>Saturday</b>	Broccoli and Stilton Soup		VGN, ND: Broccoli Soup
	Cottage Pie Peas Spring Greens	H: Cottage Pie GF: Cottage Pie	V: Cheesy Vegetable Cottage Pie VGN: Vegan Cheesy Vegetable Pie Cottage
<b>Sunday</b>	Mandarin Cheesecake		VGN, ND, GF: Chocolate and Orange Pot
	Curried Cauliflower Soup  Chicken Chasseur Dauphinoise Potatoes, Green Beans  Black Forest Gateau		V, VGN, H: Vegetable Pithivier  VGN,ND,GF: Black Forest Trifle

Sunflower spread is available instead of butter

KEY:!!! Contains Peanut or Ground Nuts, \*\*\* Contains Tree Nuts V: Vegetarian, VGN: Vegan, GF: Gluten Free, ND: No dairy, H: Halal

*Please note that this menu is for guidance only. Please read the daily allergen information sheet posted outside the Hall for more details. Dietary alternatives are provided for those who have requested them in advance and produce their dietary card at dinner. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients, please see the daily detailed allergen sheet for more information. There is a small risk that traces of allergens may be in other dishes or foods. If you have such an allergy, or other dietary needs, IT IS YOUR RESPONSIBILITY to bring your dietary requirements to the attention of the Duty Manager or service staff.*

## LUNCH MENU No.2

<b>Monday</b> Leek and Potato Soup	Katsu Chicken Jasmin Rice Sesame and Chilli Broccoli Green Vegetable of the Day	V: Katsu Tofu VGN: Katsu Tofu
<b>Tuesday</b> French Onion Soup	Char-grilled Lamb Kofta with Raita, Chilli Sauce Pitta Bread Tabbouleh Marinated Vegetables Green Vegetable of the Day	V: Falafel with Raita, Chilli Sauce VGN: Falafel with Cucumber Salad, Chilli Sauce
<b>Wednesday</b> Butternut Soup	Chilli Burger, Brioche Bun, Sour Cream, Guacamole Skinny Fries Coleslaw Green Vegetable of the Day	V: Spicy Bean Burger, Brioche Bun, Sour Cream, Guacamole VGN: Spicy Bean Burger, Floured Bap, Guacamole, Vegan Mayo
<b>Thursday</b> Tomato Soup	Bratwurst with Sauerkraut, Mustard Cream Shallot Mashed Potato French Beans Green Vegetable of the Day	V: Quorn Sausage Toad in the Hole Sauerkraut, and Onion Gravy VGN: Vegan Sausage with Yorkshire Pudding, Sauerkraut and Onion Gravy
<b>Friday</b> Vegetable Soup	Sea Bass Fillet with Tomato Salsa Potato Salad Lemon & Garlic Kale Green Vegetable of the Day	V & VGN: Vegetable Schnitzel with Tomato Salsa
<b>Saturday</b>	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and cheese, Fries Tray Bakes	
<b>Sunday</b>	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and cheese, Fries Tray Bakes	

Tray Bakes: Brownie, Flap Jack, Millionaire Shortbread etc.

Available Daily: Pasta Dish of the Day, Jacket Potato with Beans and Cheese,  
Baked Pastry of the Day

Boxed Salads, Filled Baguettes & Sandwiches with Meat and Vegetarian Choices

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**JCR and GCR Formal Dinner**

**Friday 28<sup>th</sup> May 2021**

Bresaola, Parmesan and Baby Rocket

V: Goats Cheese and Tomato Tart, Baby Rocket

VGN: Vegan Feta Cheese and Tomato Tart, Baby Rocket

Roast Duck Breast with Honey, Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

V: Thai Vegan Cake with Honey, Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

VGN: Thai Vegan Cake with Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

Hot Chocolate Fondant with Cherry Ice-cream

VGN: Hot Chocolate Fondant with Soya Cherry Ice-cream

Coffee and Mints

Wines

House White

House Red