

HALL DINNER – MENU MICHAELMAS TERM w/c16th November

LUNCH – 12.00PM-2PM - HALL

DINNER – (5.00PM- 8.20PM) - HALL

SPECIAL DIETS

Monday	Mushroom Soup		
	Spinach and Ricotta Cannelloni Garlic Bread Mixed Salad	GF: Spinach and Ricotta Pasta Bake, Garlic Bread	VGN, ND: Spinach, Lentil and Tofu Cannelloni
	Lemon Tart		VGN, GF, ND: Lemon Curd Tart
Tuesday	Spiced Vegetable Soup		
	Chilli Con Carne Rice Sweetcorn	H: Chilli Con Carne	V, VGN: Soya Chunk Chilli Con Carne
	Fruit Salad		
Wednesday	Butternut Squash Soup		
	Chicken Chasseur Mashed Potato Carrot and Peas	H: Chicken Chasseur	V, VGN; Vegetable, Pulse and Tempeh Ragout
	Pear Crumble and Custard		GF, ND, VGN: Pear Crumble with Coconut Custard
Thursday	Carrot & Coriander Soup		
	Moroccan Lamb *** Couscous Broccoli	H: Moroccan Lamb***	V, VGN: Plantain and Vegetable Tagine***
	Tiramisu		VGN, ND GF: Coconut and Cherry Cake
Friday	Cream of Spinach Soup		VGN: Spinach Soup
	Battered Cod with Tartare Sauce Chips Peas	GF: Polenta Crusted Cod	V, H: Halloumi Sticks with Tartare Sauce VGN; Halloumi Sticks with Vegan Tartare Sauce
	Banana and Caramel Meringue		VGN, ND: Banana, Caramel Aqua Flavia Meringue
Saturday	Leek and Potato Soup		
	Turkey Escalope with Mustard Cream Sauce New Potatoes; Green Beans	H: Turkey Escalope with Mushroom Cream Sauce ND: Turkey Escalope with Mushrooms	V: Quorn Escalope with Mustard Cream Sauce VGN: Schnitzel with Mustard Sauce
	Millionaire Shortbread		VGN, ND, GF: Chocolate Orange Shortbread
Sunday	Winter Vegetable Soup		
	Roast Pork Loin with Apple Sauce and Gravy (GF: Jus) Mashed Potato, Cabbage Yorkshire Pudding	GF: Yorkshire Pudding	V, VGN, H: Carrot and Brazil Nut Roast***
	Chocolate Fudge Cake		VGN, ND, GF: Chocolate Brownie

Sunflower spread is available instead of butter

*** Contains Tree, peanut or Ground Nuts Marquee Bar is open 17.00 – 19.00 last orders Monday - Saturday.

KEY: *** & red text: Contains Tree, peanut or Ground 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 Week 6

Monday	Lamb Rogan Josh	V: Paneer and Vegetable Curry
	Rice	Vgn; Tempeh and Vegetable Curry
Lentil Soup	Spiced Coconut Cauliflower	

Tuesday

	Pan Fried Chicken Breast with Dijon Cream Sauce	V: Courgette and Rocket Risotto
Roast Red Pepper and Tomato	Tagliatelle	Vgn: Courgette and Rocket Risotto
	French Beans	

Wednesday

	Steak & Onion Pie	V: Butternut & Stilton Cobbler
Minted Pea Soup	Mashed Potato	Vgn: Butternut & Apple Cobbler
	Peas and Carrots	

Thursday

	Lasagne	V: Soya Lasagne
Roast Parsnip Soup	Garlic Bread	Vgn: Soya Lasagne
	Caesar salad	

Friday

	Oak Smoked Roast Salmon	V: Baked Portabella with
Leek and Potato Soup	with Horseradish Crème Fraiche	Spinach & Mozzarella
	New Potatoes	Vgn: Baked Portabella with Spinach & Vegan Mozzarella
	Tender Stem Broccoli	

Saturday

Full Brunch, Pasta dish of the day,
Jacket Potato with Beans and Cheese,
Fries

Tray Bakes

Sunday

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