

**HALL DINNER – MENU Trinity Term w/c 14<sup>th</sup> June 2021**  
**LUNCH – 12.30-1.30pm - HALL Grab and Go**  
**DINNER – 5 – 5.30pm [Takeaway] 6pm & 7.20pm [Dine-in] – HALL**  
**[Please sign-in with your preference to all Dinners]**

<b>Monday</b>  <b>Meat Free Monday</b>	Leek & Potato Soup		
	Vegetable, Jack Fruit and Butterbean Curry Rice, Dhal, Naan Bread  Sherry Trifle Cheesecake		VGN, ND: Vegan Chocolate and Coconut Tart
<b>Tuesday</b>	Moroccan Spiced Pearl Barley Salad Topped with Feta Cheese		VGN,ND: Moroccan Spiced Pearl Barley Salad Topped with Vegan Feta Cheese
	Buttermilk Chicken, BBQ Sauce Sweet Potato Fries Coleslaw  Lemon Posset and Shortbread	GF: Lemon Posset & Shortbread	V, VGN: BBQ Pulled Oomph in a Bun  VGN, ND: Lemon Drizzle Cupcake
<b>Wednesday</b>	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <b>TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m.</b>  <b>FOR THOSE NOT ATTENDING THE GCR FORMAL DINNER</b>  Baked Jacket Potato with Chilli, Cheese and Salad, Guacamole, Sour Cream  V: Baked Jacket Potato with Soya Chilli, Cheese and Salad  Flap Jack or Fresh Fruit </div>		
<b>Thursday</b>	Vegetable Spring Roll, Sweet Chili Sauce	GF: Thai Salad !!!	
	Crispy Duck Leg with Hoi Sin Sauce Noodles Stir Fry  Fruit Salad	H: Pan Fried Chicken with Hoi Sin Sauce GF: Crispy Duck Leg with Sweet Chili Sauce, Rice Noodles	V, VGN: Deep-Fried Tofu and Cashew Nuts, Hoi Sin Sauce***
<b>Friday</b>	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <b>TAKE-AWAY DINNER IN THE HALL 5 - 6p.m.</b>  <b>FOR THOSE NOT ATTENDING THE JCR FORMAL DINNER</b>  Cornish Pastie, Chips and Beans  V: Vegetable Pastie, Chips and Beans  Jam Doughnuts or Fresh Fruit </div>		
<b>Saturday</b>	Piri Piri Chicken Wings		V, VGN: Vegan Quorn Nuggets with Garlic Mayo
	Baked Cod in Tomato Sauce and Olives New Potatoes Caesar Salad  Chocolate and Banana Bread and Butter Pudding		V: Ratatouille and Haloumi Stuffed Peppers *** VGN: Ratatouille Stuffed Peppers with Vegan Haloumi ***  VGN, ND, GF: Chocolate, Coconut and Banana Bread and Butter Pudding
<b>Sunday</b>	Tomato Soup		
	Roast Chicken with Stuffing, Chipolata and Gravy (GF: Jus) Roast Potatoes Carrot and Peas  Apple Pie with Chantilly Cream	H: Roast Chicken with Stuffing	V: Leek, Parsnip and Stilton Tart VGN: Leek and Parsnip Tart  GF, ND,VGN: Apple Pie, Soya Cream

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

### Monday

Dal Shorva

Tandoori Paneer Skewers, Mango Salsa  
Naan Bread, Bombay Potatoes,  
Indian Fried Cabbage  
Green Vegetable of the Day

Good Food Oxford.  
Switch Up Your Lunch.  
Oxfordshire Greentech.

### Tuesday

Cauliflower  
Soup

Beer Battered Cod, Tartare Sauce  
Chips  
Mushy Peas  
Green Vegetable of the Day

Beer Battered Vegetables, Tartare  
Sauce

### Wednesday

Spiced Lentil  
Soup

Piri Piri Chicken  
Fries  
Sweet Potato Mash  
Green Vegetable of the Day

Soya Quarter Pounder with Cheese,  
Onion Rings and Pickles

### Thursday

Butternut  
Squash Soup

Spaghetti Bolognaise  
Garlic Bread  
Avocado, Heritage Tomato and  
Parmesan Salad  
Green Vegetable of the Day

Soya Bolognaise  
Sweet and Sour Tofu Hong Kong  
Style

### Friday

Miso Soup

Teriyaki Salmon  
Udon Noodles  
Garlic and Sesame Edamame Beans  
Green Vegetable of the Day

Teriyaki Tofu, Shiitake and Red  
Pepper Kebab

### 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/Desserts

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 Formal Dinner**  
**Friday 11<sup>th</sup> June 2021**

Tomato and Goats Cheese Tart with Olives and Basil

Poached Chicken Breast Chasseur, Dauphinoise Potatoes and Summer Vegetables  
V: Beetroot and Macadamia Wellington Chasseur, Dauphinoise Potatoes and Summer Vegetables

Limoncello Tiramisu

Coffee and Mints