

HALL DINNER – MENU MICHAELMAS TERM w/c 19th October

LUNCH – 12.00PM-2.00PM - HALL

DINNER – (5.00PM- 8.20PM) - HALL

SPECIAL DIETS

Monday Black History Month MEAT FREE MONDAY	Cajun, Tomato and Pepper Soup		
	Macaroni Cheese Bake Garlic Bread Okra and Vegetable Salad	GF: Pasta Cheese Bake, Garlic Bread	VGN, ND: Vegan Mozzarella Pasta Bake
	Alabama Fudge cake		VGN, GF, ND: Vegan Fudge Cake
Tuesday	Vegetable Soup		
	Chilli Con Carne Jacket Potato Sweet corn	H: Chilli Con Carne	V, VGN: Soya Chilli
	Fruit Salad		
Wednesday Black History Month	Spiced Butternut Squash Soup		
	Peanut Chicken Stew [Plasas] *** Rice Garlic, Curly Kale	H: Peanut Chicken Stew [Plasas] ***	V, VGN; Peanut, Vegetable and Tempeh Stew***
	Apricot Sponge [Malva]		GF, ND, VGN: Apricot Sponge [Malva]
Thursday	Carrot & Coriander Soup		
	Moroccan Lamb*** Couscous Broccoli	H: Moroccan Lamb***	V, VGN: Chickpea and Vegetable Tagine***
	Pear and Apple Crumble and Custard		GF, ND, VGN: Pear and Berry Crumble
Friday	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
	Toffee Banana Meringue		VGN, ND: Toffee Banana Aquafaba 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
	Lemon Tart		VGN, ND, GF: Lemon Curd Tart
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 Brownie		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.