

**HALL DINNER – MENU MICHAELMAS TERM w/c 9<sup>th</sup> NOVEMBER****LUNCH – 12.00PM-2PM - HALL****DINNER – (5.00PM- 8.20PM) - HALL****SPECIAL DIETS**

<b>Monday</b>	Spinach Soup		
	Vegetable Curry Rice Dhal Naan		
	Fruit Salad		
<b>Tuesday</b>	Broccoli, Leek and Pea Soup		
	Spicy Meat Balls in Tomato Sauce Linguini Garlic Courgettes	H: Spicy Meat Balls in Tomato Sauce GF: Pasta	V, VGN: Soya Meatballs with Tomato Sauce
	Eve's Pudding and Custard		GF, ND: Eve's Pudding
<b>Wednesday</b>	Spicy Vegetable, Tomato and Chick Pea Soup		
	Crispy Duck Leg with Hoi Sin Sauce Egg Noodles Stir-fried Vegetables	H: Pan Fried Chicken with Hoi Sin Sauce GF: Crispy Duck Leg with Sweet Chili Sauce GF, VGN: Rice Noodles	V, VGN: Crispy Tofu, Cashew Nuts and Yellow Bean Sauce***
	Bread and Butter Pudding		VGN, ND, GF: Coconut Bread and Butter Pudding
<b>Thursday</b>	Chunky Pumpkin Soup		
	Jerk Chicken Rice and Peas Roast Candied Sweet Potato		V, H, VGN: Jerk Green Banana and Black Eye Bean Curry
	Jamaican Ginger Cake with Custard		VGN, GF, ND: Sticky Ginger Sponge, Soya Cream
<b>Friday</b>	Vegetable Soup		
	Fish Cakes with Tomato Salsa New Potatoes Caesar Salad	GF: Roast Cod with Tomato Salsa	V, VGN: Almond Falafel with Tomato Salsa***
	Chocolate Sponge with Chocolate Sauce		VGN, ND, GF: Chocolate Sponge with Chocolate Sauce
<b>Saturday</b>	French Onion Soup		
	Beef Bourguignon Mashed Potatoes Peas		V, VGN, H: Mushroom Bourguignon
	Apple Pie with Chantilly Cream		VGN, ND: Apple Pie, Soya Cream GF: Apple Pie with Chantilly Cream
<b>Sunday</b>	Tomato Soup		
	Roast Chicken with Stuffing and Chipolata Gravy (GF: Jus) Roast Potatoes Carrots	H: Roast Chicken with Stuffing	V: Beetroot and Stilton Wellington with Cranberry Gravy VGN: Beetroot and Chestnut Wellington with Cranberry Gravy***
	Mandarin Cheesecake		VGN, GF, ND: Coconut and Cherry Cake

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: \*\*\* &amp; 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

<b>Monday</b>	Spaghetti Bolognaise	Soya Bolognaise
Minted Pea Soup	Garlic Bread	
	Avocado, Tomato and Parmesan Salad	
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<b>Tuesday</b>	Beer Battered Cod, Tartare Sauce	Beer Battered Vegetables, Tartare Sauce
Cauliflower Soup	Chips	
	Mushy Peas	
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<b>Wednesday</b>	Mexican Style Mole Chicken	Soya Chilli
Spiced Lentil Soup	Nacho Bake	
	Sweetcorn and Vegetable Salad	
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<b>Thursday</b>	Sweet and Sour Pork Hong Kong Style	Sweet and Sour Tofu Hong Kong Style
Butternut Squash Soup	Egg Fried Rice	
	Garlic Stir-fried Broccoli and Shiitake Mushrooms	
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<b>Friday</b>	Teriyaki Salmon	Teriyaki Oumph
Miso Soup	Udon Noodles	
	Garlic and Sesame Edamame Beans	
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<b>Saturday &amp; Sunday</b>	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and Cheese, Fries Tray Bakes	

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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 Vegetarian and Meat Choices