

HALL DINNER MENU – MICHAELMAS TERM – 5th WEEK
BREAKFAST – 8.00-9.00AM – Hall LUNCH – 12.30PM-1.30PM - Hall
DINNER – 1st Sitting; Self - Service at 6pm. 2nd Sitting; Formal Hall 7.20pm
PLEASE WEAR A MASK UNTIL SEATED

		SPECIAL DIETS	VEGETARIAN / VEGAN
Monday			
MEAT FREE MONDAY	Breaded Mushrooms with Garlic Mayo	GF: Gluten Free Breaded Mushrooms with Garlic Mayonnaise	ND, VGN: Breaded Mushrooms with Vegan Garlic Mayonnaise
	Soya Chilli; Mixed Salad, Rice		
	Lemon Tart		ND, GF, VGN: Chocolate Brownie
Tuesday	Butternut Squash Soup		VGN, ND: Butternut Squash Soup
	Buttermilk Fried Chicken Sweet Potato Fries, Red Cabbage Slaw	HALAL: Buttermilk Fried Halal Chicken ND: Fried Chicken	V: Buttermilk Fried Cauliflower Steak VGN: Coconut Fried Cauliflower Steak
	Bramble Apple Pie and Cream		GF, ND,VGN: Apple Pie with Lentil Cream
Wednesday	Lamb Steak with Rosemary and Red Current Sauce. Parsley Potatoes; Broccoli	H: Halal Lamb Steak	V: Brie and Cranberry Flan VGN: Winter Vegetable, Soya and Cranberry Flan
	Ice Cream with Toppings		ND,VGN: Soya Ice Cream
Thursday	Duck Pâté with Orange Chutney		V, VGN, H: Moroccan Flavoured Hummus
	Baked Salmon with White Wine and Dill Cream Sauce New Potatoes, Courgettes Provençale	HALAL: Baked Salmon	V: Stuffed Roasted Peppers, Vegetables, Feta and Almonds*** VGN: Stuffed Roasted Peppers, Vegetables and Almonds***
	Chocolate Tiffin***		V, ND, VGN: Dark Chocolate Tiffin***
Friday	Prawn Cocktail		V: Avocado and Egg Cocktail VGN: Avocado and Pink Grapefruit Cocktail
	Beef Stew and Dumplings Onion Mash, Carrots	HALAL: Halal Beef Bourguignon	V, VGN: Tempeh, Bean and Lentil Stew and Dumplings
	Lemon Posset with Shortbread Fingers	GF: Lemon Posset	ND, VGN: Lemon Mousse
Saturday	Spring Roll with Sweet Chilli Sauce	GF: Bean Shoot and Vegetable Salad with Sweet Chilli Sauce	
BRUNCH 11.00-1.30 (Members only 11-12)	Thai Green Chicken Curry Rice; Stir Fried Baby Corn and Sugar Snap Peas	H: Halal Thai Green Chicken Curry	V, VGN: Tofu, Cashew Nut and Vegetable Mughlai Curry***
	Mango Sorbet		
Sunday	Leek and Potato Soup with Croûtons	ND, GF: Leek and Potato Soup	VGN: Leek and Potato Soup with Croûtons
BRUNCH 11.00-1.30 (Members only 11-12)	Roast Leg of Pork with Sage and Onion Stuffing and Apple Sauce Roast Potatoes; Braised Red Cabbage	GF: Roast Leg of Pork with Apple Sauce	V,H: Chestnut, Leek and Pear Roast with Cranberry Sauce*** VGN: Chestnut, Leek and Pear Roast with Cranberry Sauce***
	Bread and Butter Pudding with Cream		ND, GF, VGN: Bread and Butter Pudding with Soya Ice Cream

Sunflower spread is available instead of butter

KEY: *** Contains Tree Nuts, V: Vegetarian, VGN: Vegan, GF: Gluten Free, ND: No dairy, H: Halal

The Buttery Bar is open 17.00 – 20.00 Monday - Saturday. The Undercroft is open 20.00 – 23.00 Wednesday to Saturday.

No Peanuts or Ground Nuts are used in this menu

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 pre-booked and produce their dietary card at dinner. Cheeses may be unpasteurised. 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 discuss your requirements in advance with the Hall Manager.

HALL LUNCH MENU
MICHAELMAS TERM – 5th WEEK
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Monday	Braised Steak Jardinière Mashed Potatoes; Turnip Gratin Dishes of the Day Peanut Caramel Tart with Crème Chantilly	Leek and Tempeh Cobbler with Cheese
Tuesday	Lamb Hot Pot Kale Dishes of the Day Desserts of the Day	Vegetable Hot Pot
Wednesday	Cottage Pie Buttered Swede Dishes of the Day Desserts of the Day	Winter Vegetable and Pulse Pie with Parmesan Crust
Thursday	Chicken Pad Thai Sticky Rice, Prawn Toasts, Coconut and Vegetable Salad Dishes of the Day Desserts of the Day	Tofu Pad Thai
Friday	Fillet of Smoked Haddock Mornay Mashed Potatoes, Braised Lentils and Spinach Dishes of the Day Desserts of the Day	Broccoli , Cauliflower and Wholemeal Pasta Bake with Almonds
Saturday	Brunch served 11.00 am – 1.30 pm Dish of the Day served 12.00 pm – 1.30 pm	
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Please note that this menu is for guidance only. 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.