

**HALL DINNER – MENU MICHAELMAS TERM w/c26th OCTOBER****LUNCH – 12.00PM-2.00PM - HALL****DINNER – (5.00PM- 8.20PM) - HALL****SPECIAL DIETS**

<b>Monday</b>	Celeriac and Apple Soup		
	Vegetable Lasagne Garlic Slice Caesar Salad	GF: Vegetable Lasagne	VGN, ND: Spinach and Mushroom Pasta Bake
	Banoffee Gâteau		VGN, ND, GF: Banana Cake
<b>Tuesday</b>	Spinach Soup		
	Turkey OBE ATA Stew Rice and Peas Okra and Vegetable Salad	H: Chicken OBE ATA Stew GF: Turkey OBE ATA Stew	V, VGN: Chickpea and Vegetable OBE ATA Stew
	Red Velvet Cake		VGN, ND, GF: Red Velvet Cake
<b>Wednesday</b>	Tomato and Vegetable Soup		
	Southern Fried Chicken with Alabama White Barbecue Sauce Sweet Potato Fries Coleslaw	H: Southern Fried Chicken with Alabama White Barbecue Sauce GF, ND: Pan Fried Chicken Supreme with White Barbecue Sauce	V: Southern Fried Plantain and Pumpkin with Alabama White Barbecue Sauce VGN: Southern Fried Plantain and Pumpkin with Alabama White Barbecue Sauce
	Spiced Pineapple Upside Down Cake with Custard		VGN, GF, ND: Spiced Pineapple Upside Down Cake and Soya Cream
<b>Thursday</b>	Carrot & Coriander Soup		
	Stir-fried Beef in Black Bean Sauce Egg Fried Rice Vegetable Chow Mein	H: Beef & Black Bean Sauce GF: Beef Stir Fry	V, VGN: Tofu and Cashew Nuts in Black Bean Sauce***
	Black Forest Gâteau ***		VGN, ND, GF: Coconut, Cherry and Chocolate Pot
<b>Friday</b>	Cauliflower Soup		
	Baked Hake with Mushy Peas Sauté Potatoes Broccoli		V: Spanakopita VGN: Tofu Spanakopita
	Carrot Cake		VGN, ND, GF: Carrot Cake
<b>Saturday</b>	Broccoli and Stilton Soup	VGN, ND: Broccoli Soup	
	Cottage Pie Peas Cabbage	H: Cottage Pie GF: Cottage Pie	V: Cheesy Vegetable Cottage Pie VGN: Vegetable Pie Cottage
	Cheesecake		VGN, ND, GF: Orange, Almond, Apricot Slice***
<b>Sunday</b>	Roast Parsnip Soup		
	Roast Leg of Lamb with Mint Sauce and Gravy (GF: Jus) Roast Potatoes, Kale		V, VGN, H: Roast Vegetable and Lentil Strudel, Tomato Sauce
	Apple Crumble and Custard		GF, ND, VGN: Apple Crumble with Soya Cream

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.