

HALL DINNER – MENU MICHAELMAS TERM w/c 11th January**LUNCH – 12.00-1PM – HALL****DINNER – 6, 6.40 AND 7.20PM - HALL [Sign in]****SPECIAL DIETS**

| | | | |
|------------------|--|--|--|
| Monday | Tomato Soup | | |
| | Vegetable Lasagne Garlic Slice Mixed Salad Coleslaw | GF: Vegetable Lasagne | VGN, ND: Spinach and Mushroom Pasta Bake |
| | Chocolate Brownie | | VGN,ND,GF: Chocolate Brownie |
| Tuesday | Minted Pea Soup | | |
| | Turkey & Sweetcorn Pie Parsley Potatoes Carrots | H: Turkey & Sweetcorn Pie GF: Turkey & Sweetcorn Ragout | V: Flaky Quorn & Mushroom Pie VGN: Flaky Quorn & Mushroom Pie |
| | Black Forest Gateau | | VGN,ND,GF: Cherries Mousse |
| Wednesday | Celeriac and Apple Soup | | |
| | Chicken Kiev Sweet Potato Fries Peas and Sweetcorn | H: Chicken Kiev GF, ND: Pan Fried Chicken Supreme with Garlic and Parsley | V: Butter Bean Kiev VGN: Butter Bean Kiev |
| | Sticky Toffee Pudding and Cream | | VGN,GF,ND: Sticky Toffee Pudding and Soya Cream |
| Thursday | Carrot & Coriander Soup | | |
| | Beef & Black Bean Rice Stir Fry Vegetables | H: Beef & Black Bean GF: Beef Stir Fry | V, VGN: Tofu in Black Bean Sauce |
| | Pineapple Upside Down Cake with Custard | | VGN, ND, GF: Pineapple Upside Down Cake |
| Friday | Cauliflower Soup | | |
| | Baked Hake with Mushy Peas Sauté Potatoes Broccoli | | V: Spanakopita VGN: Tofu Spanakopita |
| | Carrot Cake | | VGN, ND, GF: Carrot Cake |
| Saturday | 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: Orange, Almond, Apricot Slice*** |
| Sunday | Honey Roast Parsnip Soup | | VGN: Roast Parsnip Soup |
| | Lamb Hot Pot, Carrots, Kale | | V, VGN, H: Roast Vegetable Strudel |
| | Apple Crumble and Custard | | GF, ND, VGN: Apple Crumble with 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 Spinach Soup | Char-Grilled Chicken with Pesto Tagliatelle Green Beans | V: Spinach & Feta Stuffed Peppers With Salsa Verdi VGN: Spinach & Mushroom Stuffed Peppers with Salsa Verdi |
|----------------------------------|---|--|

| | | |
|--|---|---|
| Tuesday French Onion Soup | Lamb Tagine Couscous Roast Butternut Squash | V & VGN: Tempeh, Fennel & Apricot Tagine |
|--|---|---|

| | | |
|---------------------------------------|---------------------------------------|--|
| Wednesday Butternut Soup | Chilli Con Carne Rice Sweetcorn | V & VGN: Mixed Bean and Sweet Potato Chilli |
|---------------------------------------|---------------------------------------|--|

| | | |
|--------------------------------|--|---|
| Thursday Tomato Soup | Pork and Leek Sausages Red Onion Gravy Mustard Mashed Potato Broccoli | V: Quorn Sausage Toad in the Hole with Onion Gravy VGN: Vegan Sausage with Yorkshire Pudding & Onion Gravy |
|--------------------------------|--|---|

| | | |
|------------------------------------|---|---|
| Friday Vegetable Soup | Battered Cod with Tartare Sauce Sweet Potato Mash Lemon & Garlic Kale | V & VGN: Spicy Bean Burger in Beer Bun with Tomato Salsa |
|------------------------------------|---|---|

| | |
|-----------------|---|
| Saturday | Full Brunch, Pasta dish of the day Jacket Potato with Beans & Cheese, Fries Tray Bakes |
|-----------------|---|

| | |
|---------------|--|
| Sunday | Full Brunch, Pasta dish of the day Jacket Potato with Beans & Cheese, Fries Tray Bakes |
|---------------|--|

Tray Bakes: Brownie, Flap Jack, Millionaire Shortbread etc.
Available Daily: Pasta Dish of the Day, Jacket Potato with Beans and Cheese

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