

HALL DINNER MENU
MICHAELMAS TERM – 1ST WEEK
BREAKFAST – 8.00-9.00AM –Hall LUNCH – 12.30PM-1.30PM - Hall
DINNER – 1st Sitting; Self - Service at 6pm. 2nd Sitting; Formal Hall at 7.20pm

SPECIAL DIETS			
Monday	Baked Potato Wedges with Sour Cream and Chives		VGN, ND: Baked Potato Wedges with Vegan Chive Mayo
Meat Free Monday	Ricotta and Spinach Tortellini Tomato and Onion Salad; Green Salad with Carrots and Peppers	GF: Pasta Bake	ND, VGN: Tofu and Spinach Lasagne
	Carrot Cake		ND, GF, VGN: Carrot Cake
Tuesday	FOR THOSE WHO DO NOT ATTEND FAMILY FORMAL AT SECOND HALL, SPECIAL TAKE AWAY DINNER IN THE MCKENNA ROOM 6.00PM – 6.30 PROMPT Chicken with Roasted Vegetables in a Tomato Sauce; Broccoli Whole-wheat Pasta V, VGN: Rigatoni Pasta Bake Fruit or Ice Cream		
FAMILY FORMAL AT SECOND HALL	Cream of Mushroom Soup	GF, ND: Mushroom Soup	VGN: Mushroom Soup
	Chicken with Roasted Vegetables in a Tomato Sauce; Broccoli Whole-wheat Pasta.	H: Halal Chicken GF: Pasta	V, VGN: Rigatoni Pasta Bake [large portion]
	Pear Belle Hélène ***		GF, ND, VGN: Pear Belle Hélène ***
Wednesday	Beef Chilli Baked Jacket Potato Mixed Leaf Salad; Guacamole; Sour Cream and Grated Cheese	H: Beef Chilli	V, VGN: Soya Chilli
	Sticky Toffee Pudding and Cream		GF, ND, VGN: Sticky Toffee Pudding and Lentil Cream
Thursday	Greek Salad	ND: Greek Salad	VGN: Greek Salad
	Pork and Leek Sausages with Onion Gravy; Braised Red Cabbage Mashed Potatoes;	GF: Pork Sausage H: Chicken Sausage ND: Mash	V: Quorn Sausages with Onion Gravy VGN: Vegan Sausage with Onion Gravy
	Blackberry and Apple Pie and Custard		GF, ND, VGN: Blackberry and Apple Pie with Coconut Custard
Friday	Onion Bhajis with Cucumber Raita	GF, ND: Onion Bhajis, , Cucumber Salad	VGN: Onion Bhajis, Cucumber Salad
	Thai Green Beef Curry with Rice, Mango Chutney, Papadums; Stir-fried Cauliflower with Coconut and Mustard Seeds	H: Thai Green Beef Curry	V, VGN: Thai Green Aubergine and Vegan Quorn Curry
	Fruit Salad		
Saturday	Breaded Brie with Cranberry Sauce		ND, GF, VGN: Roast Parsnip Soup
WEEKEND BRUNCH 11.00-1.30	Salmon, Dill Cream Sauce New Potatoes; Green Beans	ND: Salmon, Lemon	V, VGN: Spicy Lentil Patties with Coconut Sauce
	Banoffee Pie		ND, VGN: Banana Sundae
Sunday	Winter Roast Vegetable Soup		
BRUNCH 11.00-1.30	Roast Leg of Pork with Apple Sauce; Sage and Onion Stuffing; Roast Potatoes; Carrots		H, V, VGN: Sage, Onion and Chestnut En Croûte with Apple Sauce ***
	Oxford Marmalade Bread and Butter Pudding with Cream		GF, ND, VGN: Cherry and Coconut Cake with Cream

Sunflower spread is available instead of butter

KEY: *** Contains Tree Nuts, !!! Contains 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 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 or Service Staff.