

## HALL DINNER – MENU MICHAELMAS TERM w/c23rd November

**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  Banoffee Gateau	GF: Vegetable Lasagne GF: Garlic Bread VGN, ND: Garlic Bread VGN, ND: Caesar Salad	VGN, ND: Vegetable Lasagne   VGN, ND, GF: Banoffee Cake
<b>Tuesday</b>	Spinach Soup		
	Stir-fried Beef in Black Bean Sauce Egg Fried Rice Vegetable Chow Mein  Red Velvet Cake	H: Beef & Black Bean Sauce GF: Beef Stir Fry	V, VGN: Tofu and Cashew Nuts in Black Bean Sauce***   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  Alabama Fudge Cake	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  VGN, GF, ND: Vegan Fudge Cake
<b>Thursday</b>	Cauliflower Cheese Soup		VGN,ND: Cauliflower Soup
	Roast Turkey with Sage, Cranberry and Apple Stuffing, Gravy Mashed Potatoes Roast Candied Yams  Pumpkin and Date Tart with Chantilly Cream	H: Roast Chicken with Sage, Cranberry and Apple Stuffing, Gravy	V, VGN: Holiday Nut and Cranberry Roast***   VGN, ND, GF: Pumpkin and Date Tart with Soya Cream
<b>Friday</b>	Squash Soup		
	Baked Hake with Mushy Peas Sauté Potatoes Broccoli  Spiced Pineapple Upside Down Cake with Custard		V: Spanakopita VGN: Spinach, Mushroom and Lentil Filo Tart  VGN, ND, GF: Spiced Pineapple Upside Down Cake and Soya Cream
<b>Saturday</b>	Broccoli and Stilton Soup		VGN, ND: Broccoli Soup
	Cottage Pie Peas and Carrots  Cherry Cheesecake	H: Cottage Pie GF: Cottage Pie	V: Cheesy Vegetable Cottage Pie VGN: Vegetable Cottage Pie  VGN, ND, GF: Orange, Almond, Apricot Slice***
<b>Sunday</b>	Pea Soup		
	Roast Leg of Lamb with Mint Sauce and Gravy (GF: Jus) Roast Potatoes, Kale  Apple Crumble and Custard		V, VGN, H: Roast Vegetable and Lentil Strudel, Tomato Sauce  GF, ND, VGN: Apple Crumble with Soya Cream

Sunflower spread is available instead of butter

Marquee Bar is open 17.00 – 19.00 last orders Monday - Saturday.

KEY:!!! Contains Peanut or Ground Nuts, \*\*\* Contains Tree Nuts V: Vegetarian, VGN: Vegan, GF: Gluten Free, ND: No dairy, H: Halal

## LUNCH MENU

<b>Monday</b> Leek and Potato Soup	Katsu Chicken Jasmin Rice Sesame and Chilli Broccoli	V,VGN: Katsu Quorn Fillets
<b>Tuesday</b> French Onion Soup	Char-grilled Lamb Kofta with Raita, Chilli Sauce Pitta Bread Greek Salad Garlic Cheesy Fries	V: Falafel with Raita, Chilli Sauce Vgn: Falafel with Cucumber Salad, Chilli Sauce
<b>Wednesday</b> Butternut Soup	Chilli Con Carne Sour Cream, Guacamole Jacket Wedges Sweetcorn	V & Vgn: Mixed Bean and Soya Chunk Chilli
<b>Thursday</b> Tomato Soup	Pork and Leek Sausages, Sauerkraut, Red Onion Gravy Mustard Mashed Potato French Beans	V: Quorn Sausage Toad in the Hole Sauerkraut, and Onion Gravy Vgn: Vegan Sausage with Yorkshire Pudding, Sauerkraut and Onion Gravy
<b>Friday</b> Vegetable Soup	Smoked Salmon and Crab Fishcakes with Tomato Salsa Potato Salad Lemon & Garlic Kale	V & Vgn: Spicy Bean Burger in Beer Bun with Tomato Salsa
<b>Saturday</b>	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and cheese, Fries Tray Bakes	
<b>Sunday</b>	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and 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,  
Baked Pastry of the Day

Boxed Salads, Filled Baguettes & Sandwiches with Meat and Vegetarian Choices

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