

HALL DINNER MENU - MICHAELMAS TERM – 0th WEEK
BREAKFAST – 8.00-9.00AM –Hall LUNCH – 12.30PM-1.30PM - Hall
DINNER – 1st Sitting; Self - Service at 6pm. 2nd Sitting 7.20pm- Formal Hall

	SPECIAL DIETS		VEGETARIAN / VEGAN
Sunday	Butternut Squash & Sweet Potato Soup		
	Beef Stew Mashed Potato Irish Cabbage		V, H: Quorn & Vegetable Stew VGN: Quorn & Vegetable Stew VGN/ND: Mashed Potato
	Peach Crumble & Custard		VGN, ND,GF Peach Crumble & Soya Cream
Monday	Breaded Mushrooms with Chilli Mayo	GF, ND: Garlic Mushrooms Vegan Chilli Mayo	VGN: Garlic Mushrooms with Vegan Chilli Mayo
MEAT FREE MONDAY	Vegetable Lasagne; Garlic Bread; Mixed Bean Salad; Green Salad	GF, ND: Vegetable Lasagne	V: Vegetarian Lasagne VGN: Vegan Lasagne
	Tiramisu		GF, VGN, ND: Melon Slice
Tuesday	<p style="text-align: center;">FOR THOSE WHO DO NOT ATTEND THE JCR FRESHERS' DINNER TAKE AWAY DINNER IN THE MCKENNA ROOM 6.00PM – 6.30 PROMPT</p> <p style="text-align: center;">Chicken Curry [V –Vegetable Curry] Rice, Mango Chutney, Naan Bread Fruit or Ice Cream</p>		
Wednesday	<p style="text-align: center;">FOR THOSE WHO DO NOT ATTEND THE GCR FRESHERS' DINNER. TAKEAWAY DINNER IN MCKENNA ROOM 6.00PM – 6.30PM PROMPT</p> <p style="text-align: center;">Baked Jacket Potato with Beans and Sausage or Beef Chilli [V – Baked Jacket Potatoes with Beans or Vegetarian Soya Chilli] Cheesy Coleslaw and Green Salad Chocolate Chip Flapiack or Fruit</p>		
Thursday	Moroccan Style Hummus with Pitta Bread		GF: Moroccan Style Hummus with Vegetable Sticks
	Fillet of Cod in Coconut and Basil Sauce; New Potatoes; Carrots and Peas	ND: Fillet of Cod in Coconut and Basil Sauce	V, VGN: Mushroom, Pine Nut and Chervil, Risotto [Large Portion], Carrots and Peas
	Mixed Ice Creams with Toppings and Sauces		GF, ND, VGN: Soya Ice Cream
Friday	Sweet and Sour Pork Hong Kong Style; Plain Rice; Prawn Crackers; Stir Fried Vegetables	GF: Sweet and Sour Pork	V, VGN, H: Sweet and Sour Tofu
Saturday	Chocolate Fudge Cake		VGN, ND, GF: Dark Chocolate Pot
	Liver Pâté with Chutney and Melba Toast		V, H, VGN: Vegetable Pâté with Chutney and Melba Toast
BRUNCH 11.00-1.30	Chicken with Paprika Cream Sauce; Fusilli Pasta; Mediterranean Roasted Vegetables	ND: Chicken Supreme H: Chicken Supreme	V: Leek, Apple and Stilton Crumble VGN: Leek and Apple Bake
	Cheesecake		GF, ND, VGN: Coconut Brûlée
Sunday	Carrot and Coriander Soup		
BRUNCH 11.00-1.30	Roast Beef with Yorkshire Pudding Horseradish and Gravy Roast Potatoes; Cabbage	GF: Roast Beef, Gravy	V, VGN: Vegetable Wellington with Vegetarian Gravy
	Apple Crumble with Custard		VGN, ND, GF: Apple Crumble and 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.