

^HALL DINNER – MENU MICHAELMAS TERM w/c 30th NOVEMBER

LUNCH – 12.00PM-2PM - HALL

DINNER – (5.00PM- 8.20PM) - HALL

SPECIAL DIETS

Monday	Spicy Lentil Soup		
	Roasted Vegetable Pasta with Goats' Cheese Gratin Garlic Bread Slice Greek Salad	GF: Roasted Vegetable Pasta with Goats' Cheese	VGN, ND: Roasted Vegetable Pasta with Vegan Mozzarella Gratin Garlic Bread Slice
	Lemon Meringue Pie		VGN, ND, GF: Lemon Meringue Pie
Tuesday	Chestnut and Mushroom Soup***		NNuts: Mushroom Soup
OXMAS	Roast Turkey Medallion, Bacon Chipolata, Sage and Onion Stuffing Cranberry Sauce Roast Potatoes Brussels Sprouts	GF: Roast Turkey Medallion Cranberry Sauce, GF Jus	V, H: Christmas wellington*** Cranberry Sauce VGN: Christmas wellington*** Cranberry Sauce
	Plum Pudding Brûlée	GF: Brûlée	VGN, ND: Plum Pudding Brûlée
Wednesday	Sweetcorn Chowder		
	Sweet and Sour Pork Hong Kong Style Rice Mange tout	H: Sweet and Sour Chicken Hong Kong Style	V, VGN: Sweet and Sour Tofu Hong Kong Style
	Fruit Salad		
Thursday	Roasted Root Vegetable Soup		
	Chicken New York Curly Fries Coleslaw	H: Chicken with Barbecue Sauce and Cheese ND; Chicken with Barbecue Sauce	V: Aubergine and Halloumi Stack VGN: Aubergine and Vegan Halloumi Stack
	Glazed Crispy Doughnut		VGN, ND, GF: Coconut and Cherry Cake
Friday	Roast Pepper and Tomato Soup		
	Salmon with Dill Cream Sauce Pesto Potatoes Broccoli	ND: Salmon with Dill Sauce ND: Boiled Potatoes	V: Vegetable and Feta Stuffed Peppers VGN: Vegetable Stuffed Peppers with Mozzarella
	Bakewell Tart***		VGN, GF, ND: Bakewell Tart***
Saturday	Roast Parsnip Soup		
	Bacon Steak with Tomato & Cheese Jacket Wedges Sweetcorn	ND: Bacon Steak with Tomato	V, H: Courgette and Rocket Risotto [Large] VGN: Courgette and Rocket Risotto [Large]
	Black Forest Gateau		VGN, ND, GF: Chocolate Cherry Mousse
Sunday	Minestra Soup		
	Roast Beef with Yorkshire Puddings and Gravy (GF: Jus) Dauphinoise Potatoes Hispi Cabbage	ND: Boulangre Potatoes	V, VGN, H: Butterbean, Cashew Nut & Beetroot Pattie***
	Chocolate Fudge Cake		GF,ND,VGN: Chocolate Brownie

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 Mushroom Soup	Minted Lamb Steak Sauté New Potatoes Leek Gratin	V: Chilli-glazed Halloumi and Pineapple Kebabs with Onion Relish Vgn: Chilli-glazed Vegetable and Pineapple Kebabs with Onion Relish
Tuesday Celeriac and Apple Soup	Pan Fried Sea Bass with Pesto Tagliatelle Mozzarella, Artichoke and Tomato Salad	V: Spanakopita Vgn: Tofu Spanakopita
Wednesday Yankee Bean Soup	Buttermilk Chicken, BBQ Sauce Sour Cream and Chive Mash Char-grilled Corn Cobs Slaw	V: Spicy Fried Oumph, BBQ Sauce Vgn: Spicy Fried Oumph, BBQ Sauce
Thursday Carrot and Coriander Soup	Thai Green Tiger Prawn Curry Pad Thai Noodles Garlic Broccoli	V :Thai Green Quorn and Green Bean Curry Vgn; Thai Green Mushroom and Green Bean Curry
Friday Butternut Squash Soup	Smoked Haddock Fish Cake, Remoulade Watercress and Pea Salad Hispi Cabbage Wedge	Portabella Mushroom, Lentil, Spinach and Ricotta Gratin Vgn: Portabella Mushroom, Lentil, Spinach and Gratin
Saturday	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and Cheese, Fries Tray Bakes	
Sunday	Five Item 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

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