

**HALL DINNER MENU**  
**MICHAELMAS TERM – 9<sup>th</sup> WEEK**  
**BREAKFAST – 8.00-9.00AM – Hall    LUNCH – 12.30PM-1.30PM - Hall**  
**DINNER – 1<sup>st</sup> Sitting; Self - Service at 6pm. 2<sup>nd</sup> Sitting; Formal Hall 7.20pm**  
**PLEASE WEAR A MASK UNTIL SEATED**

**SPECIAL DIETS**

<b>Monday</b>			
	Leek and Potato Soup		VGN, ND: Leek and Potato Soup
	Spinach and Ricotta Cannelloni; Curly Fries; Green Salad; Tomato and Onion Salad		VGN, ND: Soya Cannelloni
	Chocolate Fudge Cake		GF, ND, VGN: Chocolate Mousse
<b>Tuesday</b>			
	Vegetable Samosas with Chilli Dipping Sauce		VGN: Chinese Salad***
	Chicken Korma*** Pilaff Rice, Broccoli	HALAL: Chicken Korma***	V: Vegetable Korma*** VGN: Vegetable Korma***
	Ice Cream		ND, VGN: Soya Ice Cream
<b>Wednesday</b>			
	Breaded Mushrooms with Garlic and Chilli Mayonnaise	GF: Breaded Garlic Mushrooms	VGN, ND: Breaded Mushrooms with Garlic and Chilli Mayo
	Shepherd's Pie; Carrots and Peas	GF: Shepherd's Pie	H, V: Soya Shepherd's Pie VGN: Soya Shepherd's Pie
	Spotted Dick and Custard		GF, ND, VGN: Vegan Spotted Dick and Custard
<b>Thursday</b>			
	Breaded Brie and Cranberry Sauce	GF, ND: Potato Salad Vinaigrette	VGN: Potato Salad Vinaigrette
	Lasagne; Garlic Bread; Coleslaw; Green Salad	HALAL: Lasagne	V: Vegetable and Soya Lasagne VGN: Vegetable and Soya Lasagne
	Apple Crumble with Cream		GF, ND, VGN: Apple Crumble with Lentil Cream
<b>Friday</b>			
	Honey Roast Parsnip Soup	ND, GF: Honey Roast Parship Soup	VGN: Roast Parsnip Soup
	Poached Chicken Breast with Mushroom and Mustard Cream Sauce; Croquette Potatoes; Peas	HALAL: Roast Chicken ND: Chicken Breast with Mushrooms	V: Goats' Cheese and Red Pepper Tart VGN: Red Pepper Tart
	Chocolate Brownie		ND, VGN: Chocolate Brownie

Sunflower spread is available instead of butter

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

The Buttery Bar is open 17.00 – 20.00 Monday - Saturday. The Undercroft is open 20.00 – 23.00 Wednesday to Saturday.

No Peanuts or Ground Nuts are used in this menu

**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.**

**HALL LUNCH MENU**  
**MICHAELMAS TERM 9<sup>TH</sup> WEEK**  
***PLEASE WEAR A MASK UNTIL SEATED***

<b>Monday</b>	Cottage Pie  French Beans Dishes of the Day  Desserts of the Day	Vegetarian Cottage Pie with Goats' Cheese Mash
<b>Tuesday</b>	Supreme of Salmon with Shrimp Butter Sauce  New Potatoes; Spinach Dishes of the Day  Desserts of the Day	Oven-Roasted Ratatouille and Mozzarella Strudel with Parmesan and Pecans
<b>Wednesday</b>	Chicken Fricassee  Rice, Sweetcorn Dishes of the Day  Desserts of the Day	Coriander and Pea Cakes with Coconut Curry
<b>Thursday</b>	ChCh Meadow Beef Rump Steak with Mushroom Sauce  Gratin Dauphinoise, Curly Kale Dishes of the Day  Desserts of the Day	Seitan Steak with Mushroom Sauce
<b>Friday</b>	Beer-battered Cod with Remoulade  Chipped Potatoes, Peas Dishes of the Day  Desserts of the Day	Tempura-battered Quorn and Vegetables with Remoulade

**Dietary alternatives are provided for those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts. There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, it is your responsibility to bring your dietary requirement to the attention of a member of the SCR Staff.**