

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

PLEASE WEAR A MASK UNTIL SEATED

SPECIAL DIETS

Monday	Greek Salad		VGN, ND: Greek Salad
MEAT FREE MONDAY	Vegetable Moussaka; Garlic Bread Sweetcorn		VGN,ND: Soya and Vegetable Moussaka, Vegan Garlic Bread,
	Bakewell Tart*** with Cream		GF, ND, VGN: Jam Sponge Tart, Soya Cream
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 Battered Fish and Tartar, Chips, Peas V, VGN: Fishless Fingers and Tartar Sauce Fruit or Assorted Ice Cream		
FAMILY FORMAL AT SECOND HALL	Caesar Salad	GF: Caesar Salad HALAL: Chicken Kiev GF, ND: Pan-fried Chicken	VGN, ND: Caesar Salad
	Chicken Kiev, Sweet Potato Fries Peas and Carrots		V: Vegetable Kiev VGN: Butterbean Kiev
	Apple Crumble and Custard		GF, ND, VGN: Apple Crumble with Soya Custard
Wednesday			
GCR GN	Toad in the hole, Onion Gravy; Broccoli and Mashed Potatoes,	GF: Toad in the Hole, Onion Gravy ND: Mash	V, H: Quorn Sausage Toad in the Hole VGN: Vegetable Sausages and Vegan Yorkshire Pudding
	Chocolate Brownie		GF, ND, VGN: Chocolate Brownie
Thursday			
MOVEMBER DINNER AT FORMAL HALL	Vegetable and Orzo Pasta Soup		
	Lamb Tagine*** Lemon Couscous, Garlic Courgettes	HALAL: Halal Lamb Tagine*** GF: Spiced Rice	V, VGN: Vegetable and Chickpea Tagine***
	Fruit Salad and Sorbet		
Friday			
	Prawn Cocktail		V, VGN, NSF: Avocado and Egg Sour Dough Crouste
TRANSGENDER AWARENESS AT FORMAL HALL	Grilled Rump Steak with Pepper Cream Sauce; Sauté Potatoes. Green Beans	HALAL: Halal Rump Steak ND: Peppered Rump Steak	V, VGN: Three Bean and Spicy Pumpkin Potato Pie
	Sticky Toffee Pineapple Cake, Coconut Custard		ND,GF, VGN: Sticky Toffee Pineapple Cake, Coconut Custard
Saturday			
BRUNCH 11.00-1.30 (Members only 11-12)	SPECIAL TAKE AWAY DINNER IN THE MCKENA ROOM 5.30PM – 6.30 PROMPT Chicken Tikka Masala, Rice, Cucumber and Mint Salad, Naan Bread V: Paneer and Vegetable Tikka Masala, VGN: Vegetable Tikka Masala. Mango Sorbet or Fresh Fruit		
Sunday	Tomato and Red Pepper Soup	GF, ND: Tomato and Red Pepper Soup	VGN: Tomato and Red Pepper Soup
BRUNCH 11.00-1.30 (Members only 11-12)	Roast Beef with Yorkshire Pudding Horseradish and Gravy; Roast Potatoes; Seasonal Greens	H: Beef Stew and Yorkshire Pudding GF, ND: Roast Beef with Gravy	V: Parsnip, Leek and Honey Glazed Tart with Mustard Cream Sauce VGN: Parsnip, Leek and Nut Tart with Mustard Soya Cream ***
	Orange and Poppy Seed Cake and Cream		GF, ND, VGN: Orange and Poppy Seed Cake and Lentil Cream

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 – 6th WEEK
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Monday	Turkey Enchiladas	Soya Enchiladas
	Nacho Bake; Garlic Bread; Salads, Sour Cream, Guacamole Dishes of the Day	
	Desserts of the Day	
Tuesday	Swedish Style Meatballs, Cranberry Sauce Chips, Crushed Minted Peas Dishes of the Day	Swedish Style Quornballs, Cranberry Sauce
	Desserts of the Day	
Wednesday	Chicken Breast New York	Red Dragon Pie
	Mashed Potato; Candied Sweet Potatoes Dishes of the Day	
	Desserts of the Day	
Thursday	Beef Cannelloni	Ricotta and Spinach Cannelloni
	Potato and Gherkin Salad; Mixed Salad, Coleslaw Dishes of the Day	
	Desserts of the Day	
Friday	Battered Cod Fillet with Celeriac and Pear Remoulade	Roast Salsify, Mushroom and Cashew Nut Pancake with Cambozola Cream Sauce
	Chunky Chips, Glacé Carrots Dishes of the Day	
	Desserts of the Day	
Saturday	Brunch served 11.00 am – 1.30 pm	
	Dish of the Day served 12.00 pm – 1.30 pm	
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	Dish of the Day served 12.00 pm – 1.30 pm	

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