

HALL DINNER – MENU MICHAELMAS TERM w/c 7th DECEMBER
LUNCH – 12.00PM-1PM - HALL
DINNER – 6, 6.40 AND 7.20PM. 6PM ONLY FROM SATURDAY - HALL

SPECIAL DIETS

Monday	Spinach Soup		
MEAT FREE MONDAY	Vegetable Curry Rice Dhal Naan		
	Fruit Salad		
Tuesday	Broccoli, Leek and Pea Soup		
	Spicy Meat Balls in Tomato Sauce Tagliatelle Garlic Courgettes	H: Spicy Meat Balls in Tomato Sauce GF: Pasta	V, VGN: Soya Meatballs with Tomato Sauce
	Eve's Pudding and Custard		VGN, GF, ND: Eve's Pudding, Soya Cream
Wednesday	Spicy Vegetable, Tomato and Chickpea Soup		
	Crispy Duck Leg with Hoi Sin Sauce Egg Noodles Stir-fried Vegetables	H: Pan Fried Chicken with Hoi Sin Sauce GF: Crispy Duck Leg with Sweet Chili Sauce GF, VGN: Rice Noodles	V, VGN: Crispy Tofu, Cashew Nuts and Yellow Bean Sauce***
	Bread and Butter Pudding		VGN, ND, GF: Coconut Bread and Butter Pudding
Thursday	Chunky Pumpkin Soup		
	Jerk Chicken Rice and Peas Roast Candied Sweet Potato		V, H, VGN: Jerk Green Banana and Black Eye Bean Curry
	Jamaican Ginger Cake with Custard		VGN, GF, ND: Sticky Ginger Sponge, Soya Cream
Friday	Vegetable Soup		
	Fish Cakes with Tomato Salsa New Potatoes Caesar Salad	GF: Roast Cod with Tomato Salsa	V, VGN: Almond Falafel with Tomato Salsa***
	Chocolate Sponge with Chocolate Sauce		VGN, ND, GF: Chocolate Sponge with Chocolate Sauce
Saturday	French Onion Soup		
	Beef Bourguignon Mashed Potatoes Peas		V, VGN, H: Mushroom Bourguignon
	Apple Pie with Chantilly Cream		VGN, ND: Apple Pie, Soya Cream GF: Apple Pie with Chantilly Cream
Sunday	Tomato Soup		
	Roast Chicken with Stuffing and Chipolata Gravy (GF: Jus) Roast Potatoes Carrots	H: Roast Chicken with Stuffing	V: Beetroot and Stilton Wellington with Cranberry Gravy VGN: Beetroot and Chestnut Wellington with Cranberry Gravy***
	Cheesecake		VGN, GF, ND: Coconut and Cherry Cake

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

LUNCH MENU

Monday Minted Pea Soup	Spaghetti Bolognaise Garlic Bread Avocado, Tomato and Parmesan Salad	Soya Bolognaise
Tuesday Cauliflower Soup	Beer Battered Cod, Tartare Sauce Chips Mushy Peas	Beer Battered Vegetables, Tartare Sauce
Wednesday Spiced Lentil Soup	Mexican Style Mole Chicken Nacho Bake Sweetcorn and Vegetable Salad	Soya Chilli
Thursday Butternut Squash Soup	Sweet and Sour Pork Hong Kong Style Egg Fried Rice Garlic Stir-fried Broccoli and Shiitake Mushrooms	Sweet and Sour Tofu Hong Kong Style
Friday Miso Soup	Teriyaki Salmon Udon Noodles Garlic and Sesame Eddame Beans	Teriyaki Oumph
Saturday	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and Cheese, Fries Tray Bakes	
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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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