

HALL DINNER – MENU

Trinity w/c 7th June 2021

LUNCH – 12.30-1.30pm - HALL Grab and Go

DINNER – 5 – 5.30pm [Takeaway] 6pm & 7.20pm [Dine-in] – HALL

[Please sign-in with your preference to all Dinners]

Monday Meat Free Monday	Vegetable Samosa with Raita	GF: Onion Bhaji with Raita	VGN, ND: Vegetable Samosa with yoghurt Raita
	Spicy Bean and Cheeseburger, Bap Tomato Salsa Spicy Spirals Coleslaw	GF: Spicy Bean and Cheese Burger with Tomato Salsa	VGN,ND: Spicy Bean and Vegan Cheese Bap, Tomato Salsa
	Lemon Tart		ND,GF,VGN: Lemon Drizzle
Tuesday	Tomato & Fennel Soup		
	Breaded Turkey Escalope Holstein Parmentier Potatoes Carrots	GF : Pan Fried Turkey Escalope Holstein	V,H: Risotto Verde (large portion) VGN: Risotto Verde (large portion)
	Banoffee Pie ***		ND,GF,VGN: Chocolate and Banana Pot
Wednesday	Prawn Cocktail		V,VGN: Vegan Mexican Shrimp Cocktail
	Cottage Pie Green Beans	H: Cottage Pie	V, VGN: Vegetable Cottage Pie
	Peanut & Caramel Tart !!! ***		ND,VGN, GF: Almond and Apricot Tart!!!
Thursday	Spiced Vegetable Soup		
	Chicken New Yorker Croquette Potatoes Sweetcorn	ND: Bacon wrapped Chicken in Barbecue Sauce H: Chicken in Barbecue Sauce	V: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Halloumi Stack
	Chocolate Velvet Cup Cake		VGN,GF,ND: Chocolate Velvet
Friday	TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE JCR AND GCR FORMAL DINNER Battered Cod, Tartar Sauce V,VGN: Vegan Schnitzel, Gremolata Vegan Mayo Chips, Peas Millionaires Shortbread or Fresh Fruit		
Saturday	Lentil Soup		
	Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn		V, VGN, H: Plantain, Peanut & Vegetable Curry:!!!
	Fruit Salad		
Sunday	Roast Red Pepper Soup		
	Pork Chop with Apple Sauce Roast Potatoes Red Cabbage		V, VGN, H: Chestnut, Leek and Pear Roast with Cranberry Sauce ***
	Chocolate Fudge Cake		VGN, ND: Chocolate Brownie

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.

LUNCH MENU No.3

Monday Butternut Squash Soup	Minted Lamb Steak Sauté New Potatoes Cauliflower Cheese Green Vegetable of the Day	V: Chilli-glazed Vegetable, Halloumi and Pineapple Kebabs with Onion Relish VGN: Chilli-glazed Vegetable and Pineapple Kebabs with Onion Relish
Tuesday Celeriac and Apple Soup	Braised Steak Mashed Potato Cabbage Green Vegetable of the Day	V, VGN: Mushroom & Vegetable Goulash
Wednesday Spinach Soup	Buttermilk Chicken with BBQ Sauce Coleslaw Sweet Potato Fries Green Vegetable of the Day	V, VGN: Spicy Breaded Oomph with BBQ Sauce
Thursday Pea Soup	Lasagne Garlic Bread Caesar Salad Green Vegetable of the Day	V: Soya and Vegetable Lasagne
Friday Cauliflower Soup	Thai Green Tiger Prawn Curry Pad Thai Noodles Mange Tout Green Vegetable of the Day	V: Thai Green Quorn and Soya Bean Curry VGN: Thai Green Vegan Quorn, Mushroom and Soya Bean Curry
Saturday	Full Brunch, Pasta dish of the day, Jacket Potato with Beans and cheese, Fries Tray Bakes	
Sunday	Full 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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JCR Formal Dinner
Friday 4th June 2021

Asparagus Panna-cotta with House Oak Smoked Roast Salmon, Dill Oil

V: Asparagus Panna-cotta with Goats Cheese Pearls and Dill Oil

Braised Lamb Shank with Rosemary and Redcurrant, Garlic Mash, Baby Carrots and Broad Beans

V: Braised Chestnut and Vegetable Stuffed Cabbage with Rosemary and Redcurrant, Garlic Mash,
Baby Carrots and Broad Beans

Chocolate Mousse with Grand Marnier and Amaretti Biscuit

Coffee and Mints

Wines

Blind River Sauvignon Blanc

Chateau Bel Orme 2006