

HALL DINNER – MENU Trinity Term w/c 17th May 2021**LUNCH – 12.30-1.30pm - HALL Grab and Go****DINNER – (5, 5.45, 6.30 & 7.15PM) – HALL [Sign-in]****SPECIAL DIETS**

Monday Meat Free Monday	Leek & Potato Soup		
	Vegetable, Jack Fruit and Butterbean Curry Rice, Dhal, Naan Bread Chocolate Fudge Cake		VGN, ND: Chocolate Pot
Tuesday	Walldorf Salad***		VGN, ND: Walldorf Salad***
	Buttermilk Chicken, BBQ Sauce Sweet Potato Fries Coleslaw Lemon Posset and Shortbread	GF: Lemon Posset & Shortbread	V, VGN: BBQ Pulled Oomph in a Bun VGN, ND: Lemon Drizzle Cupcake
Wednesday	TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE JCR FORMAL DINNER Baked Jacket Potato with Chilli, Cheese and Salad, Guacamole, Sour Cream V: Baked Jacket Potato with Soya Chilli, Cheese and Salad Flap Jack or Fresh Fruit		
Thursday	Vegetable Spring Roll, Sweet Chili Sauce	GF: Thai Salad !!!	
	Crispy Duck Leg with Hoi Sin Sauce Noodles Stir Fry Fruit Salad	H: Pan Fried Chicken with Hoi Sin Sauce GF: Crispy Duck Leg with Sweet Chili Sauce, Rice Noodles	V, VGN: Deep-Fried Tofu and Cashew Nuts, Hoi Sin Sauce***
Friday	Piri Piri Chicken Wings		V, VGN: Vegan Quorn Nuggets with Garlic Mayo
	Baked Cod in Tomato Sauce and Olives New Potatoes Caesar Salad Chocolate and Banana Bread and Butter Pudding		V: Ratatouille and Haloumi Stuffed Peppers *** VGN: Ratatouille Stuffed Peppers with Vegan Haloumi *** VGN, ND, GF: Chocolate, Coconut and Banana Bread and Butter Pudding
Saturday	TAKE-AWAY DINNER IN THE HALL 5 - 6p.m. FOR THOSE NOT ATTENDING THE GCR FORMAL DINNER Cornish Pastie, Chips and Beans V: Vegetable Pastie, Chips and Beans Jam Doughnuts or Fresh Fruit		
Sunday	Tomato Soup		
	Roast Chicken with Stuffing, Chipolata and Gravy (GF: Jus) Roast Potatoes Carrot and Peas Apple Pie with Chantilly Cream	H: Roast Chicken with Stuffing	V: Leek, Parsnip and Stilton Tart VGN: Leek and Parsnip Tart GF, ND, VGN: Apple Pie, Soya Cream

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

Monday Minted Pea Soup	Spaghetti Bolognaise Garlic Bread Avocado, Tomato and Parmesan Salad Green Vegetable of the Day	Soya Bolognaise
Tuesday Cauliflower Soup	Beer Battered Cod, Tartare Sauce Chips Mushy Peas Green Vegetable of the Day	Beer Battered Vegetables, Tartare Sauce
Wednesday Spiced Lentil Soup	Piri Piri Chicken Fries Sweet Potato Mash Green Vegetable of the Day	Soya Quarter Pounder with Cheese, Onion Rings and Pickles
Thursday Butternut Squash Soup	Sweet and Sour Pork Hong Kong Style Egg Fried Rice Garlic Stir-fried Broccoli and Shiitake Mushrooms Green Vegetable of the Day	Sweet and Sour Tofu Hong Kong Style
Friday Arts Week Barbecue	Teriyaki Salmon BBQ Chicken Kebab Beef Burger Brioche Bun, Salsa, Mustard Mayo Slaw, Greek Salad, Potato salad	Teriyaki Tofu, Shiitake and Red Pepper Kebab Corn on the Cob Vegan Steak
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
Wednesday 19th May 2021

Seared Scallops and Black pudding, Black Garlic Dauphinoise, Sweetcorn Cream, Pickled Carrots
V: Pine Nut stuffed Flowering Courgette, Black Garlic Dauphinoise, Sweetcorn Cream, Pickled Carrots

Fillet steak, Mushroom consommé, Maple Syrup Shallots, Welsh Rarebit, Asparagus and Cauliflower
V: Stilton and Pickled Grape Pudding, Mushroom consommé, Maple Syrup Shallots, Welsh Rarebit,
Asparagus and Cauliflower

Popping Crème Brûlée with Rhubarb Sorbet

Coffee and Mints