

**HALL DINNER MENU - MICHAELMAS TERM – 3<sup>rd</sup> WEEK**  
**BREAKFAST – 8.00-9.00AM 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**

**SPECIAL DIETS**

<b>Monday</b>  <b>Meat Free Monday</b>	Minestra Soup with Grated Parmesan	GF: Minestra	VGN, ND: Minestra
	Spinach and Ricotta Cannelloni; Mixed Leaf Salad; Coleslaw; Garlic Bread		VGN, ND: Vegetable and Spinach Cannelloni GF: Spinach and Ricotta Lasagne
	Apple and Blackberry Pie with Whipped Cream		ND, VGN, GF: Apple and Blackberry Pie with Lentil Cream
<b>Tuesday</b>	Spicy Cauliflower Soup		
	<b>Lamb Korma***</b> Rice, Poppadum's, Mango Chutney Cucumber and Mint Yoghurt; Naan Bread	<b>ND: Lamb Curry ***</b> <b>H: Lamb Korma***</b>	<b>V: Quorn and Vegetable Korma***</b> <b>VGN: Vegetable and Pulse Curry***</b>
	Ice Cream Sundae		ND, VGN: Soya Ice Cream Sundae
<b>Wednesday</b>  <b>GCR GN</b>	Baked Hake with Mushy Pea Gratin Roasted Mediterranean Vegetables New Potatoes	GF: Baked Hake	V: Haloumi, Aubergine and Beef Tomato Stack VGN: Vegan Haloumi, Aubergine and Beef Tomato Stack
	Sticky Toffee Pudding and Toffee Sauce		ND, GF, VGN: Vegan Apple Sticky Toffee Pudding and Lentil Cream
<b>Thursday</b>	Prawn, Pink Grapefruit and Avocado Salad		V: Grapefruit and Avocado Salad VGN: Grapefruit and Avocado
	Chicken New York, BBQ Sauce Jacket Wedges; Garlic Courgettes	GF, ND: Chicken with Bacon Halal: Chicken with Cheese	V: Aubergine Parmigiana VGN: Aubergine and Tomato Bake
	Banana and Caramel Meringue		<b>VGN: Banana, Pecan Nut and Caramel Chickpea Meringue ***</b>
<b>Friday</b>	<b>JCR GUEST DINNER at 7.20pm Eat it and Beat it in the McKenna Room for those not attending 6-6.45pm</b>		
	Jacket Potato with Chilli Beef Grated Cheddar Cheese, Mixed Salad		V: Jacket Potato with Soya Chilli Beef
	Fresh Fruit or Jam Doughnut		
<b>Saturday</b>  <b>BRUNCH</b> 11.00-1.30 (Members only 11-12)	Breaded Mushrooms with Garlic and Chilli Mayo	GF, ND Sauté Garlic Mushrooms	VGN: Breaded Garlic Mushrooms with Sweet Chilli Dressing
	<b>Chicken Tagine with Preserved Lemon and Olives*** Vegetable Cous Cous; Sweet Potato Mash</b>	<b>Halal: Chicken Tagine***</b>	<b>V, VGN: Vegetable and Tofu Tagine***</b>
	Pear and Chocolate Betty, Cream		ND, VGN: Pear Crumble With Whipped Lentil Cream
<b>Sunday</b>  <b>BRUNCH</b> 11.00-1.30 (Members only 11-12)	Cream of Tomato Soup with Garlic Croutons	GF, ND: Tomato Soup	VGN: Tomato Soup
	Roast Lamb with Yorkshire Pudding, Gravy and Mint Sauce Roast Potatoes; Kale and Gravy	GF: Roast Lamb Halal: Lamb Steak	<b>V, VGN: Chestnut, Pear and Leek Roast with Cranberry Sauce, Vegetarian Gravy ***</b>
	Chocolate Fudge Cake		ND, GF, VGN: Chocolate Brownie

Sunflower spread is available instead of butter

KEY: \*\*\* Contains Tree Nuts, !!! Contains Peanut or Ground 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.

**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 pre-booked and produce their dietary card at dinner. Cheeses may be unpasteurised. 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 discuss your requirements in advance with the Hall Manager.**

# HALL LUNCH MENU

## MICHAELMAS TERM – 3<sup>rd</sup> WEEK

<b>Monday</b>	Ceylon Pork Curry, Rice, Sambals, Poppadum's, Lime Pickle and Mango Chutney, Red Lentil Dhal Dishes of the Day  Desserts of the Day	Pumpkin and Quorn Korma
<b>Tuesday</b>	Tagine of Lamb; Vegetable Couscous, Broad Beans with Coriander Dishes of the Day  Desserts of the Day	Oumph, Fennel and Apricot Tagine with Mint
<b>Wednesday</b>	Chicken Breast with Dijon Cream Sauce, Parmentier Potatoes, Romanesco, Dishes of the Day  Desserts of the Day	Courgette and Rocket Risotto with Walnut Pesto
<b>Thursday</b>	Roast Rib of Beef, Yorkshire Pudding Horseradish Relish and Red Wine Sauce; Roast Potatoes, Cauliflower and Broccoli Dishes of the Day  Desserts of the Day	Stuffed Yellow Pepper with Pilaff Rice, Currants and Pine Kernels, Tomato Sauce
<b>Friday</b>	Breaded Goujons of Sole with Remoulade; Sauté Potatoes, Petits Pois Dishes of the Day  Desserts of the Day	Vegetable Goujons with Remoulade Sauce
<b>Saturday</b>	Brunch served 11.00 am – 1.30 pm  Dish of the Day served 12.00 pm – 1.30 pm	
<b>Sunday</b>	Brunch served 11.00 am – 1.30 pm  Dish of the Day served 12.00 pm – 1.30 pm	

**Please note that this menu is for guidance only. 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.**