

HALL DINNER – MENU TRINITY TERM w/c 21st June 2021

LUNCH – 12.30-1.30pm - HALL Grab and Go

DINNER – 5pm [Takeaway] 6pm & 7.20pm [Dine-in] – HALL [Please sign-in to all Dinners]

Monday

MEAT FREE
MONDAY

TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE UNITY DINNER

Spinach and Ricotta Cannelloni
V,VGN: Spinach, Lentil and Tofu Cannelloni
Garlic Bread, Mixed Salad
Millionaires Shortbread or Fresh Fruit

Tuesday

Jacket Wedges with Sour Cream
and Chives

Chilli Con Carne
Rice
Sweet corn

H: Chilli Con Carne

VGN, ND: Jacket Wedges with Chive
Mayonnaise

V, VGN: Soya Chilli Con Carne

Peanut and Caramel Tart !!!***

VGN, GF, ND: Cherry and Coconut Cake

Wednesday

Butternut Squash Soup

Pan-fried Chicken Supreme with
Romesco Sauce ***
Sweet Potato Mash
Green Beans

H: Pan-fried Chicken Supreme
with Romesco Sauce ***

V, VGN; Vegetable, Pulse and
Tempeh Ragout

Lemon Tart with Blue Berries

GF, ND, VGN: Lemon Curd Tart
with Blueberries

Thursday

TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE GRADUATE LEAVERS DINNER

Sausage Roll
V,VGN: Vegan Sausage Roll
Croquette Potatoes, Baked Beans
Banoffee Gateaux or Fresh Fruit

Friday

TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE SCHOOLS DINNER

Battered Cod, Tartar Sauce
V,VGN: Vegan Schnitzel, Gremolata Vegan Mayo
Chips, Peas
Chocolate Cookie or Fresh Fruit

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.1

Monday	Pan Fried Chicken Breast with Dijon Cream Sauce	V: Courgette and Rocket Risotto VGN: Courgette and Rocket Risotto
Lentil Soup	Tagliatelle French Beans Green Vegetable of the Day	
Tuesday	Lamb Rogan Josh	V: Paneer and Vegetable Curry VGN: Tempeh and Vegetable Curry
Roast Red Pepper and Tomato	Rice Spiced Coconut Cauliflower Green Vegetable of the Day	
Wednesday	Beef Stefano	V: Spanakopita VGN: Spinach, Lentil and Mushroom Cream Filo Turnover
Minted Pea Soup	Polenta Mash Greek Salad Green Vegetable of the Day	
Thursday	Slow Roast Belly Pork, Apple Sauce and Mustard Cream	V: Soya Spaghetti Bolognese VGN: Soya Spaghetti Bolognese
Roast Parsnip Soup	Mashed Potato Cabbage Green Vegetable of the Day	
Friday	Oak Smoked Roast Salmon with Horseradish Crème Fraiche	V: Baked Portabella with Spinach & Mozzarella VGN: Baked Portabella with Spinach & Vegan Mozzarella
Leek and Potato Soup	New Potatoes Tender Stem Broccoli Green Vegetable of the Day	

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 and GCR Formal Dinner
Friday 18th June 2021

Salt and Pepper Squid with Sriracha Mayonnaise
V, VGN: Salt and Pepper Tofu with Sriracha Vegan Mayonnaise

Fillet Steak with Paris De Café Butter, Chunky Chips, Onion Rings, Oven Blushed Tomato, Green Beans
V: Green Pattie with Sun-blushed Tomato Butter, Chunky Chips, Onion Rings, Oven Blushed Tomato, Green Beans
VGN: Vegan Green Pattie with Sun-blushed Tomato Phase, Chunky Chips, Onion Rings, Oven Blushed Tomato,
Green Beans

Summer Pudding with Elderflower Jelly and Clotted Cream Ice-cream
VGN: Summer Pudding with Elderflower Jelly and Soya Ice-cream

Coffee and Mints