HALL DINNER – MENU

$\label{eq:trinity} \begin{array}{c} \text{Trinity w/c 7th June 2021} \\ \text{LUNCH} - 12.30\text{-}1.30\text{pm} \text{ - HALL Grab and Go} \end{array}$ DINNER – 5 – 5.30pm [Takeaway] 6pm &7.20pm [Dine-in] – HALL [Please sign-in with your preference to all Dinners]

Meat Free Monday Spicy Bean and Cheeseburger, Bap Tomato Salsa Spicy Spirals Coleslaw GF: Spicy Bean and Cheese Burger with Tomato Salsa Spicy Spirals Coleslaw ND, GF: Spicy Bean and Cheese Bap, Tomato Salsa Spicy Spirals Coleslaw ND, GF: Pan Fried Turkey Escalope Holstein Holstein Parmentier Potatoes Carrots ND, GF: Pan Fried Turkey Escalope Holstein Parmentier Potatoes Carrots ND, GF, VGN: Chocolate and Banana Pot ND, GF, VGN: Chocolate and Banana Pot V, VGN: Vegan Mexican Shrimp Cocktail ND, VGN, GF: Almond and Apricot Tart!! *** Thursday Spiced Vegetable Soup Chicken in Barbecue Sauce H: Chicken in Barbecue Sauce H: Chicken in Barbecue Sauce VGN: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Mayo Chips, Peas Millionaires Shortbread or Fresh Fruit Saturday Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn Fruit & Baby Corn Fruit & Baby Corn	Monday	Vegetable Samosa with Raita	GF: Onion Bhaji with	VGN, ND: Vegetable Samosa with	
Monday	-	Spicy Bean and Cheeseburger, Bap		yoghurt Raita VGN,ND: Spicy Bean and Vegan Cheese	
Tuesday Tomato & Fennel Soup Breaded Turkcy Escalope Holstein Breaded Turkcy Escalope Holstein Bramentrier Potatoes Carrots Banoffee Pie *** Wednesday Prawn Cocktail Cottage Pie Green Beans Peanut & Caramel Tart !!! *** Thursday Spiced Vegetable Soup Chicken New Yorker Croquette Potatoes Weet Cury Clake 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 Mexican Shrimp Vo Wednesday Y: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Halloumi Stack VGN: Aubergine &	Monday	Spicy Spirals		Bap, Tomato Salsa	
Breaded Turkey Escalope Holstein		Lemon Tart		ND,GF.VGN: Lemon Drizzle	
Holstein Holstein Holstein Parmentier Potatoes Carrots Banoffee Pic *** Wednesday Prawn Cocktail Cottage Pie Green Beans Peanut & Caramel Tart !!! *** Peanut & Caramel Tart !!! *** Thursday Spiced Vegetable Soup Chicken New Yorker Croquette Potatoes Sweetcom Chocolate Velvet Cup Cake 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 Mayo Chips, Peas Millionaires Shortbread or Fresh Fruit Saturday Lamb Rogan Josh Turneric Rice Mange Tout & Baby Corn Fruit Salad Sunday Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V.** Riskotto Verde (large portion) VGN; Riskotto Verde (large portion) V, VGN; Riskotto Verde (large portion) V, VGN; Riskotto V, VGN; Risko		Tomato & Fennel Soup			
Wednesday Prawn Cocktail Cottage Pie Green Beans Peanut & Caramel Tart !!! *** Thursday Spiced Vegetable Soup Chicken New Yorker Croquette Potatoes Sweetcom Chocolate Velvet Cup Cake 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 Mayo Chips, Peas Millionaires Shortbread or Fresh Fruit Saturday Lentil Soup Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn Fruit Salad Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage Red Cabbage H: Cottage Pie V, VGN: Vegan Mexican Shrimp Cocktail V, VGN: Vegan Mexican Shrimp Cocktail V, VGN: Vegan Mexican Shrimp Cocktail V, VGN: Vegetable Cottage Pie V, VGN: Albergine & Halloumi Stack VGN: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Halloumi Stack VGN: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Halloumi Stack VGN: Aubergine & VGN	Tuesday	Holstein Parmentier Potatoes		VGN: Risotto Verde (large portion)	
Cottage Pie Green Beans Peanut & Caramel Tart !!! **** ND, VGN, GF: Almond and Apricot Tart!!! Thursday Spiced Vegetable Soup Chicken New Yorker Croquette Potatoes Sweetcorn Chocolate Velvet Cup Cake 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 Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Chestmut, Leek and Pear Roa with Cranberry Sauce ****		Banoffee Pie ***			
Green Beans Peanut & Caramel Tart !!! *** Spiced Vegetable Soup Chicken New Yorker Croquette Potatoes Sweetcorn Chocolate Velvet Cup Cake 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 Fruit Salad Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage ND. VGN, GF: Almond and Apricot Tart!!! V: Aubergine & Halloumi Stack VGN: Aubergine & VgN;	Wednesday	Prawn Cocktail		V,VGN: Vegan Mexican Shrimp Cocktail	
Thursday Spiced Vegetable Soup Chicken New Yorker in Barbecue Sauce Croquette Potatoes Sweetcorn Chocolate Velvet Cup Cake 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 Fruit Salad Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V: Aubergine & Halloumi Stack VGN: Aubergine & Vegan		C	H: Cottage Pie	V, VGN: Vegetable Cottage Pie	
ND: Bacon wrapped Chicken Chicken New Yorker Croquette Potatoes Sweetcorn Chocolate Velvet Cup Cake 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 Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage ND: Bacon wrapped Chicken in Barbecue Sauce V Chicken in Barbecue Sauce VGN: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Halloumi Stack VGN: Aubergine Auters VGN: Aubergine & Vegan Halloumi Stack VGN: Aubergine Auters VGN: Aubergin		Peanut & Caramel Tart !!! ***			
Chicken New Yorker Croquette Potatoes Sweetcorn Chocolate Velvet Cup Cake 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 Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage VGN: Aubergine & Vegan Halloumi Stac VON: Aubergine & Vegan Halloumi Stac VON: Aubergine Autergine Stack VON: Aubergine & Vegan Halloumi Stac VON: Aubergine Stack V, VGN, H: Plantain, Peanut & Vegetable Curry: III	Thursday	Spiced Vegetable Soup	ND: Bacon wrapped Chicken	V: Aubergine & Halloumi Stack	
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 Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***		Croquette Potatoes	in Barbecue Sauce		
Friday 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 Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***		Chocolate Velvet Cup Cake		VGN,GF,ND: Chocolate Velvet	
Chips, Peas Millionaires Shortbread or Fresh Fruit Saturday Lentil Soup Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage Chips, Peas Millionaires Shortbread or Fresh Fruit V, VGN, H: Plantain, Peanut & Vegetable Curry:!!! V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***	Friday	FOR THOSE NOT ATTENDING THE JCR AND GCR FORMAL DINNER Battered Cod, Tartar Sauce			
Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Plantain, Peanut & Vegetable Curry:!!! V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***		Chips, Peas			
Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Plantain, Peanut & Vegetable Curry:!!! V, VGN, H: Plantain, Peanut & Vegetable Curry:!!! V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***		**	Millionaires Shortbread or Fresh F	ruit	
Turmeric Rice Mange Tout & Baby Corn Fruit Salad Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Chestnut, Leek and Pear Roawith Cranberry Sauce ***	Saturday	Lentil Soup			
Sunday Roast Red Pepper Soup Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***		Turmeric Rice		· · · · · · · · · · · · · · · · · · ·	
Pork Chop with Apple Sauce Roast Potatoes Red Cabbage V, VGN, H: Chestnut, Leek and Pear Roa with Cranberry Sauce ***		Fruit Salad			
Roast Potatoes with Cranberry Sauce *** Red Cabbage	Sunday	Roast Red Pepper Soup			
Chocolate Fudge Cake VGN, ND: Chocolate Brownie		Roast Potatoes			
		Chocolate Fudge Cake		VGN, ND: Chocolate Brownie	

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	Braised Steak	V, VGN: Mushroom & Vegetable
Celeriac and	Mashed Potato	Goulash
Apple Soup	Cabbage	
	Green Vegetable of the Day	
Wednesday	Buttermilk Chicken with BBQ Sauce	V, VGN: Spicy Breaded Oomph with
Spinach	Coleslaw	BBQ Sauce
Soup	Sweet Potato Fries	
	Green Vegetable of the Day	
Thursday	Lasagne	V: Soya and Vegetable Lasagne
Pea Soup	Garlic Bread	
	Caesar Salad	
	Green Vegetable of the Day	
Friday	Thai Green Tiger Prawn Curry	V: Thai Green Quorn and Soya
Cauliflower	Pad Thai Noodles	Bean Curry
Soup	Mange Tout	VGN: Thai Green Vegan Quorn,
	Green Vegetable of the Day	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