

HALL DINNER – MENU TRINITY TERM w/c 3rd May 2021

LUNCH – 12.30-1.30pm - HALL Grab and Go

DINNER – (5, 5.45,6.30,7.15&8PM) – HALL [Sign-in]

| | | | |
|------------------|--|---|---|
| Monday | Tomato Soup | | |
| | Soya Vegetable Lasagne Garlic Slice Mixed Salad Coleslaw Chocolate Brownie | GF: Vegetable Lasagne | VGN, ND: Soya Vegetable Lasagne VGN,ND,GF: Chocolate Brownie |
| Tuesday | Greek Salad | | VGN,ND: Vegan Feta Greek Salad |
| | Turkey & Sweetcorn Pie Parsley Potatoes Hispi Cabbage Carrot Cake | H: Turkey & Sweetcorn Pie GF: Turkey & Sweetcorn Ragout | V: Flaky Quorn & Mushroom Pie VGN: Flaky Quorn & Mushroom Pie VGN,GF,ND: Carrot and Courgette Cake |
| Wednesday | Celeriac and Apple Soup | | |
| | Chicken Kiev Sweet Potato Fries Peas and Sweetcorn Bakewell Tart *** | H: Chicken Kiev GF, ND: Pan Fried Chicken Supreme with Garlic and Parsley | V: Butter Bean Kiev VGN: Butter Bean Kiev ND, GF ,NNuts, VGN: Coconut and Cherry Cake |
| Thursday | Chicken Liver Parfait, Onion Chutney | | V: Vegetable and Chickpea Pate with Stuffed Vine Leaves |
| | Rump Steak with Mushroom and Pepper Sauce Spicy Spirals Glaze Carrots Rocky Road*** | H: Halal Steak GF: Rump Steak with Mushroom : Pepper Sauce V: Rocky Road*** | V: Spinach and Ricotta Cannelloni VGN: Spinach and Vegan Cream Cheese Cannelloni VGN, ND, GF, NNuts: Popcorn Rocky Road |
| Friday | Vegetable Spring Roll with Plumb Sauce | GF: Vegetable and Soya Salad, Honey Dressing | |
| | Kung Pao Pork*** Egg Noodles Stir Fry Vegetables Coconut Rice with Mango | VGN,GF: Rice Noodles | V,H: Kung Pao Tofu*** VGN: Kung Pao Tofu*** VGN, ND: Coconut Rice with Mango |
| Saturday | Broccoli and Stilton Soup | VGN, ND: Broccoli Soup | |
| | Cottage Pie Peas Spring Greens Mandarin Cheesecake | H: Cottage Pie GF: Cottage Pie | V: Cheesy Vegetable Cottage Pie VGN: Vegan Cheesy Vegetable Pie Cottage VGN, ND, GF: Chocolate and Orange Pot |
| Sunday | Curried Cauliflower Soup | | V, VGN, H: Vegetable Pithivier |
| | Chicken Chasseur Dauphinoise Potatoes, Green Beans Black Forest Gateau | | VGN,ND,GF: Cherry Mousse |

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.2

| | | |
|--|---|---|
| Monday Leek and Potato Soup | Katsu Chicken Jasmin Rice Sesame and Chilli Broccoli Green Vegetable of the Day | V: Katsu Tofu VGN: Katsu Tofu |
| Tuesday French Onion Soup | Char-grilled Lamb Kofta with Raita, Chilli Sauce Pitta Bread Tabbouleh Marinated Vegetables Green Vegetable of the Day | V: Falafel with Raita, Chilli Sauce VGN: Falafel with Cucumber Salad, Chilli Sauce |
| Wednesday Butternut Soup | Chilli Burger, Brioche Bun, Sour Cream, Guacamole Skinny Fries Red Cabbage Slaw Green Vegetable of the Day | V: Spicy Bean Burger, Brioche Bun, Sour Cream, Guacamole VGN: Spicy Bean Burger, Floured Bap, Guacamole, Vegan Mayo |
| Thursday Tomato Soup | Bratwurst with Sauerkraut, Mustard Cream Shallot Mashed Potato French Beans Green Vegetable of the Day | V: Quorn Sausage Toad in the Hole Sauerkraut, and Onion Gravy VGN: Vegan Sausage with Yorkshire Pudding, Sauerkraut and Onion Gravy |
| Friday Vegetable Soup | Sea Bass Fillet with Tomato Salsa Potato Salad Lemon & Garlic Kale Green Vegetable of the Day | V & VGN: Vegetable Schnitzel with Tomato Salsa |
| 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

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