

**BREAKFAST – 8.00-9.00AM – Friend Room      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			
Monday	Butternut Squash Soup		
MEAT FREE MONDAY	Vegetable Lasagne; Garlic Bread; Mixed Salad; Coleslaw	GF: Vegetable Bolognaise VGN: Vegan Slaw	VGN, ND: Vegetable Lasagne
	Strawberry Cheesecake		GF, ND, VGN: Fruit Mousse
Tuesday	Salad Niçoise	V: Salad Niçoise	VGN: Vegetable and Olive Salad
	Turkey Escalope with Pesto Mediterranean Vegetables; Pilaff Rice	Halal: Turkey Escalope ND: Turkey Escalope with Salsa Verdi	V: Courgette and Rocket Risotto [Large] VGN: Courgette and Rocket Risotto [Large]
	Steamed Chocolate Sponge with Chocolate Sauce		GF, ND , VGN: Steamed Chocolate Sponge with Chocolate Sauce
Wednesday	Chunky Pumpkin Soup		
Black History Dinner	Turkey OBE ATA Stew Rice and Peas Okra and Vegetable Salad		V, H, VGN: Chick Pea and Vegetable OBE ATA Stew
	Jamaican Ginger Cake with Custard		GF, ND, VGN: Jamaican Ginger Cake with Coconut Custard
Thursday	Penne Arrabbiata	GF: Pasta Arrabbiata	
	Peppered Salmon Escalope with Whisky Cream Sauce Parsley Potatoes; Broccoli	H, ND: Peppered Salmon Escalope with Lemon	V: Spanakopita VGN: Vegan Spanakopita
	Profiteroles with Hot Chocolate Sauce		GF, ND, VGN: Dark Chocolate Mousse
Friday	FORMAL FRIDAY at 7.20pm sitting only		
PINK FRIDAY	Prawn Cocktail		V, VGN, ND: Avocado Salad with Pomegranate and Cashew Nuts***
	Roast Chicken Breast Chasseur Dauphinoise Potatoes; Pea and Carrots	H: Roast Chicken Breast Chasseur ND: Roast Potatoes	V: Butterbean and Beetroot Kiev VGN: Butterbean and Beetroot Kiev
	Plum and Apple Crumble with Cranberry Ice Cream		GF, ND, VGN: Plum, Cranberry and Apple Crumble with Soya Ice Cream
Saturday	SPECIAL TAKE AWAY DINNER IN THE MCKENA ROOM 6.00PM – 6.30 PROMPT		
BRUNCH 11.00-1.30 (Members only 11-12)	Chicken Dhansak Curry; Rice; Dahl; Naam Bread		
	V: Paneer and Vegetable Dhansak VGN: Vegetable Dhansak Mango Sorbet or Fresh Fruit		
Sunday	Roast Parsnip Soup		
BRUNCH 11.00-1.30 (Members only 11-12)	Roast Turkey with Stuffing, Cranberry Sauce and Gravy; Roast Potatoes; Savoy Cabbage	GF: Roast Turkey with Cranberry Sauce	V: Portabella Mushroom with Tomato, Mozzarella and Pine Kernels VGN: Portabella Mushroom with Tomato, and Pine Kernels
	Treacle Tart with Cream		GF, ND, VGN: Treacle Sponge with Lentil Cream

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 - 2<sup>nd</sup> WEEK

<b>Monday</b>	Fillet of Smoked Haddock au Gratin	Goats Curd and Black Olive Roulade
	Croquette Potatoes, Spinach	
	Dishes of the Day	
	Desserts of the Day	
<b>Tuesday</b>	Sauté of Chicken Chasseur	Aubergine Parmigianino with Pesto
	Fettuccine Verdi, Broccoli Gratin	
	Dishes of the Day	
	Desserts of the Day	
<b>Wednesday</b>	Beef Bourguignon	Quorn Sausage Bourguignon
	Mustard Mash; Roast Parsnips	
	Dishes of the Day	
	Desserts of the Day	
<b>Thursday</b>	Pork Saltimbocca, Mustard Cream Sauce	Porcini Mushroom Panzerotti with Roasted Vegetables
	Parmentier Potatoes, Garlic and Lemon Swiss Chard	
	Dishes of the Day	
	Desserts of the Day	
<b>Friday</b>	Gilthead Bream with Butterbeans and Chorizo	Vegetable Sausages with Butterbeans and Leeks
	Sauté New Potatoes, Roasted Beetroot	
	Dishes of the Day	
	Desserts of the Day	
<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*