

HALL DINNER MENU
MICHAELMAS TERM – 8th WEEK
BREAKFAST – 8.00-9.00AM – Hall LUNCH – 12.30PM-1.30PM - Hall
DINNER – 1st Sitting; Self - Service at 6pm. 2nd Sitting; Formal Hall 7.20pm
PLEASE WEAR A MASK UNTIL SEATED

Monday

Christmas Dinner
Take-away Dinner for those not attending: 6.00 – 6.45 p.m. McKenna Room
 Chicken and Mushroom Pie, V,VGN: Vegan Spicy Potato and Cauliflower Pie
 Jacket Wedges, Baked Beans

 White Chocolate Blondie or Fresh Fruit VGN,ND: Soya Yoghurt

Tuesday

Christmas Dinner
Special Take-away Dinner for those not attending: 6.00 – 6.45 p.m. McKenna Room
 Thai Green Beef Curry (V,VGN: Mushroom and Aubergine Thai Green Curry)
 Rice; Prawn Crackers; Stir-fried Vegetables

 Mango Sorbet or Fresh Fruit

Wednesday

Breaded Brie and Cranberry Sauce	GF: Breaded Brie and Cranberry Sauce	VGN,ND: Breaded Vegan Halloumi and Cranberry Sauce
Hake Fillet with Salsa Verde New Potatoes; Mediterranean Roasted Vegetables		V, VGN: Soya Spaghetti Bolognese (Large portion)
Banana and Chocolate Trifle		VGN, ND: Banana and Chocolate Trifle

Thursday

GCR Black Tie Guest Night
Take-away Dinner in McKenna Room. 6.00 - 6.45 p.m.
 Lasagne (V: Vegetable Lasagne, ND,VGN: Lasagne, GF: Lasagne)
 Garlic Bread; Green Salad; Coleslaw

 Millionaire's Shortbread or Fresh Fruit (VGN: Dark Chocolate Shortbread)

Friday

SCR Christmas Dinner
Take-away Dinner in McKenna Room. 6.00 - 6.45 p.m.
 Battered Fish, Chips and Peas (V: Vegetable and Cheese Country Bake, VGN: Butterbean and Chickpea Pattie) Tartar Sauce

 Mince Pies or Fresh Fruit

Saturday

BRUNCH 11.00-1.30 (Members only 11-12)	Tomato Soup	GF, ND: Tomato Soup	VGN: Tomato Soup
	Pork Chop with Piquant Sauce; Mashed Potatoes; Broccoli	H: Chicken Breast Piquant Sauce	V, VGN: Lentil and Vegetable Stew with Dumplings
	Steamed Sultana Sponge with Custard		VGN, ND: Coconut and Sultana Sponge with Vegan Custard

Sunday

BRUNCH 11.00-1.30 (Members only 11-12)	Houmous and Crusty Bread	GF, ND: Houmous with Crudités	V, VGN: Houmous and Crusty Bread
	Roast Leg of Lamb with Mint Sauce. Roast Potatoes; Savoy Cabbage	H: Lamb Steak, Mint Sauce	V: Vegetable Wellington with Gravy*** VGN: Wellington with Vegan Gravy***
	Apple Crumble with Cream		ND, VGN: Apple Crumble with Lentil Cream

Sunflower spread is available instead of butter
 KEY: *** Contains Tree 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.
 No Peanuts or Ground Nuts are used in this menu

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.

HALL LUNCH MENU
MICHAELMAS TERM – 8th WEEK
PLEASE WEAR A MASK UNTIL SEATED

Monday

Slow Roast Pork Belly with Plum
Chutney and Onion Rings

Winter Vegetable Stew with
Horseradish Dumplings

Parsley Potatoes; Roast Parsnips
Dishes of the Day

Desserts of the Day

Tuesday

Chicken Maryland, Banana Fritter,
Tomato, Sweetcorn Fritter

Oven-roasted Ratatouille and
Mozzarella Strudel with
Parmesan and Pecans

Sauté Potatoes; Roast Pumpkin
Dishes of the Day

Desserts of the Day

Wednesday

Penang Beef Curry

Penang Vegetable and Paneer
Curry with Coconut Milk and
Pineapple

Rice, Naan Bread, Sambals,
Mango Chutney and Lime Pickle
Split Pea Dhal
Dishes of the Day

Desserts of the Day

Thursday

Braised ChCh Beef Steak Chasseur

Lentil Croquettes with Parsley
Sauce

Cheddar Mash; Buttered Cabbage
Dishes of the Day

Desserts of the Day

Friday

Fish Pie with Cheesy Mash

Vegetable and Quorn Pie with
Cheesy Potato Topping

Chantenay Carrots
Dishes of the Day

Desserts of the Day

Saturday

Brunch
served 11.00 am – 1.30 pm

Dish of the Day
served 12.00 pm – 1.30 pm

Sunday

Brunch
served 11.00 am – 1.30 pm

Dish of the Day
served 12.00 pm – 1.30 pm

Dietary alternatives are provided for those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts. There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, it is your responsibility to bring your dietary requirements to the attention of the duty manager or service staff