

HALL DINNER – MENU HILARY TERM w/c 24th May**LUNCH – 12.30-1.30pm - HALL****DINNER – (5, 5.45, 6.30 & 7.15 pm) – HALL [Sign-In]****SPECIAL DIETS**

Monday	Mushroom Soup		
MEAT FREE MONDAY	Spinach and Ricotta Cannelloni Garlic Bread Mixed Salad	GF: Spinach and Ricotta Pasta Bake, Garlic Bread	VGN, ND: Spinach, Lentil and Tofu Cannelloni
	Lemon Tart with Blue Berries		VGN, GF, ND: Lemon Curd Tart with Blueberries
Tuesday	Jacket Wedges with Sour Cream and Chives		VGN, ND: Jacket Wedges with Chive Mayonnaise
	Chilli Con Carne Rice Sweet corn	H: Chilli Con Carne	V, VGN: Soya Chilli Con Carne
	Fruit Salad		
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
	Rhubarb Crumble and Custard		GF, ND, VGN: Rhubarb Crumble with Coconut Custard
	Deep Fried Brie with Cranberry Sauce		VGN, ND, GF: Melon Mojito Cocktail
Thursday	Moroccan Lamb *** Couscous Broccoli	H: Moroccan Lamb***	V, VGN: Plantain and Vegetable Tagine***
	Tiramisu		VGN, ND, GF: Coconut and Cherry Cake
Friday	TAKE-AWAY DINNER IN THE HALL 5 - 6 p.m. FOR THOSE NOT ATTENDING THE JCR FORMAL DINNER Battered Cod, Tartar Sauce V, VGN: Vegan Schnitzel, Gremolata Vegan Mayo Chips, Peas Millionaires Shortbread or Fresh Fruit		
Saturday	Vegetarian Russian Cabbage Soup		
	Pork Stroganoff Turmeric Rice Mange Tout and Baby Corn		V: Oomph Stroganoff VGN: Oomph Stroganoff
	White Chocolate and Raspberry Meringue		VGN, ND: Raspberry Aqua Flavia Meringue
Sunday	Breaded Mushrooms with Garlic Mayo		ND: Sauté Mushrooms with Garlic Mayo
	Minted Lamb Steak Sea Salt and Rosemary Roast New Potatoe Irish Cabbage		V, VGN, H: Roast Vegetable Strudel***
	Chocolate Fudge Cake		VGN, ND, GF: Chocolate Brownie

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

JCR and GCR Formal Dinner

Friday 28th May 2021

Bresaola, Parmesan and Baby Rocket

V: Goats Cheese and Tomato Tart, Baby Rocket

VGN: Vegan Feta Cheese and Tomato Tart, Baby Rocket

Roast Duck Breast with Honey, Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

V: Thai Vegan Cake with Honey, Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

VGN: Thai Vegan Cake with Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

Hot Chocolate Fondant with Cherry Ice-cream

VGN: Hot Chocolate Fondant with Soya Cherry Ice-cream

Coffee and Mints

Wines

House White

House Red