

HALL DINNER MENU - MICHAELMAS TERM – 7th 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

SPECIAL DIETS

Monday	Onion Rings, Sour Cream and Chive Dip	GF: Caesar Salad	VGN, ND: Onion Rings, Mayo and Chive Dip
MEAT FREE MONDAY	Ratatouille, Pasta and Goats' Cheese Bake Garlic Bread, Green Salad	GF: Ratatouille, Pasta and Goats' Cheese Bake	VGN, ND: Ratatouille, Herb and Almond Bake***
	Rocky Road Slice***		V, VGN, H: Popcorn Rocky Road Slice
Tuesday	Tomato Soup		
	Beef Biryani Bake; Minted Peas; Mango Chutney; Poppadum, Naan Bread	HALAL: Chicken Biryani Bake	V: Vegetable and Paneer Curry Bake *** VGN: Vegetable and Nut Curry Bake***
	Cherry Vacherin		ND, VGN: Cherry Vegan ChCh Mess
Wednesday	Meatballs in Tomato Sauce; Gnocchi, Broccoli; Bean Salad;	GF: Meatballs in Tomato Sauce GF: Pasta HALAL: Halal Meatballs	V, VGN: Soya Balls with Tomato Sauce
GCR GN	Crème Brûlée		ND, VGN: Oat Milk Crème Brûlée
Thursday	<div style="border: 1px solid black; padding: 10px; text-align: center;"> Take-Away Dinner in McKenna Room. 6.00-6.45 p.m. Pastie, Chips and Peas [V, VGN: Vegan Pastie] Chocolate Brownie or Fruit </div>		
	Pumpkin Soup	Thanksgiving Dinner	VGN: Pumpkin Soup
	Roast Turkey with Sausage Stuffing Roast Sweet Potatoes, Mac and Cheese	HALAL: Roast Chicken Supreme	V, VGN: Thanksgiving Pithivier
	Pecan Pie with Maple Syrup Whipped Cream***		GF, ND, VGN: Pecan Pie with Maple Syrup Whipped Lentil Cream***
Friday	JCR Guest Night. Take-Away Dinner in McKenna Room. 6.00-6.45 p.m. Beef Burger [V: Bean Burger]; Tomato Relish; Baps Spicy Spirals; Mixed Salad Muffins or Fruit		
Saturday	Greek Salad		ND, VGN: Vegan Greek Salad
BRUNCH 11.00-1.30 (Members only 11-12)	Chicken Breast Provençale Dauphinoise Potatoes. Carrots and Peas	VGN, ND: Soya Cream Dauphinoise	V, VGN, H: Vegetable Kiev
	Banoffee Pie		GF, ND, VGN: Banoffee Trifle
Sunday	Winter Vegetable Soup		
BRUNCH 11.00-1.30 (Members only 11-12)	Roast Leg of Lamb, Mint Sauce and Gravy; Roast Potatoes; Braised Red Cabbage		V, H: Spanakopita VGN: Spinach, Spring Onion and Pine Kernel Pie
	Chocolate Fudge Cake		GF, ND, VGN: Chocolate Brownie

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 – 7th WEEK
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Monday	Beef Rump Steak with Café de Paris Butter Chunky Chips, Onion Rings, Grilled Tomato, Peas Dishes of the Day	Gnocchi, Walnut and Gorgonzola Bake
	Desserts of the Day	
Tuesday	Herb Baked Cod Supreme with Cassoulet Sauté Potatoes, Spinach Dishes of the Day	Goats' Cheese and Leek Stuffed Crêpes
	Desserts of the Day	
Wednesday	Roast ChCh Meadow Beef with Yorkshire Pudding and Red Wine Sauce, Roast Potatoes, Cauliflower Cheese Dishes of the Day	Baked Jacket Potato with Savoury Soya Mince and Cheese
	Desserts of the Day	
Thursday	Medallion of Turkey with Chestnut Stuffing and Sour Cranberries Mash Potatoes, Roast Sweet Potatoes, Dishes of the Day	Mushroom, Saffron and Wild Rice Filo Parcel with Cranberry Sauce
	Desserts of the Day	
Friday	Breaded Plaice Fillet with Tartar Sauce Duchesse Potatoes, Peas Francaise Dishes of the Day	Lemon and Saffron Risotto with Courgette and Pesto
	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