

HALL DINNER – MENU Trinity w/c 10th May 2021
LUNCH – 12.30-1.30pm - HALL Grab and Go
DINNER – (5, 5.45,6.30,7.15&8PM) – HALL [Sign-in]

SPECIAL DIETS

Monday	Vegetable Samosa with Raita	GF: Onion Bhaji with Raita	VGN, ND: Vegetable Samosa with Coconut Raita
Meat Free Monday	Spicy Bean and Cheeseburger, Bap Tomato Salsa Spicy Spirals Coleslaw	GF: Spicy Bean and Cheese Burger with Tomato Salsa	VGN,ND: Spicy Bean and Vegan Cheeseburger Bap, Tomato Salsa
	Lemon Tart		ND,GF,VGN: Lemon Drizzle
Tuesday	Tomato & Fennel Soup		
	Breaded Turkey Escalope Holstein Parmentier Potatoes Carrots	GF : Pan Fried Turkey Escalope Holstein	V,H: Risotto Verde (large portion) VGN: Risotto Verde (large portion)
	Banoffee Pie ***		ND,GF,VGN: Chocolate and Banana Pot
Wednesday	Prawn Cocktail		V,VGN: Vegan Mexican Shrimp Cocktail
	Cottage Pie Green Beans	H: Cottage Pie	V, VGN: Vegetable Cottage Pie
	Peanut & Caramel Tart !!! ***		ND,VGN, GF: Almond and Apricot Tart!!!
Thursday	Spiced Vegetable Soup		
	Chicken New Yorker Croquette Potatoes Sweetcorn	ND: Bacon wrapped Chicken in Barbecue Sauce H: Chicken in Barbecue Sauce	V: Aubergine & Halloumi Stack VGN: Aubergine & Vegan Halloumi Stack
	Chocolate Velvet Cup Cake		VGN,GF,ND: Chocolate Velvet
	BBQ Chicken Wings		V,VGN: Quorn Goujons with BBQ Dip
Friday	Battered Cod with Tartar Sauce Sauté Potatoes Peas	ND, GF: Baked Cod in Tomato Sauce	V: Sothern Fried Quorn Burger with Sweetcorn Relish VGN: Spicy BBQ Vegan Pattie with Sweetcorn Relish
	Pecan Pie and Whipped Cream ***		VGN,ND,GF: Vanilla Ice-cream with Pecan Sauce ***
Saturday	Lentil Soup		
	Lamb Rogan Josh Turmeric Rice Mange Tout & Baby Corn		V, VGN, H: Plantain, Peanut & Vegetable Curry:!!!
	Fruit Salad		
Sunday	Roast Red Pepper Soup		
	Pork Chop with Apple Sauce Roast Potatoes Red Cabbage		V, VGN, H: Chestnut, Leek and Pear Roast with Cranberry Sauce ***
	Chocolate Fudge Cake		VGN, ND: 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.3

Monday Butternut Squash Soup	Minted Lamb Steak Sauté New Potatoes Cauliflower Cheese Green Vegetable of the Day	V: Chilli-glazed Vegetable, Halloumi and Pineapple Kebabs with Onion Relish VGN: Chilli-glazed Vegetable and Pineapple Kebabs with Onion Relish
Tuesday Celeriac and Apple Soup	Braised Steak Mashed Potato Cabbage Green Vegetable of the Day	V, VGN: Mushroom & Vegetable Goulash
Wednesday Spinach Soup	Buttermilk Chicken with BBQ Sauce Coleslaw Sweet Potato Fries Green Vegetable of the Day	V, VGN: Spicy Breaded Oomph with BBQ Sauce
Thursday Barbecue	Piri Piri Chicken Thigh Salmon Pave Rump Steak with Garlic and Pepper Ciabatta, Salsa, White BBQ Sauce Slaw, Greek Salad, Potato salad	V: Green Burger and Charcoal Bun Cauliflower Steak with Chimichurri Marinated Tofu, Pineapple and Mushroom Kebab
Friday Cauliflower Soup	Thai Green Tiger Prawn Curry Pad Thai Noodles Mange Tout Green Vegetable of the Day	V: Thai Green Quorn and Soya Bean Curry VGN: Thai Green Vegan Quorn, Mushroom and Soya Bean Curry
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

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