

HALL DINNER – MENU HILARY TERM w/c 1st February

LUNCH – 12.30-1.15pm - HALL

DINNER – (6pm and 6.30pm) – HALL [Sign-In]

SPECIAL DIETS

Monday	Mushroom Soup		
	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
	Spiced Vegetable Soup		
Tuesday	Chilli Con Carne Rice Sweet corn	H: Chilli Con Carne	V, VGN: Soya Chilli Con Carne
	Fruit Salad		
	Butternut Squash Soup		
	Chicken Chasseur Mashed Potato Carrot and Peas	H: Chicken Chasseur	V, VGN; Vegetable, Pulse and Tempeh Ragout
Wednesday	Pear Crumble and Custard		GF, ND, VGN: Pear Crumble with Coconut Custard
	Carrot & Coriander Soup		
	Moroccan Lamb *** Couscous Broccoli	H: Moroccan Lamb***	V, VGN: Plantain and Vegetable Tagine***
	Tiramisu		VGN,ND,GF: Coconut and Cherry Cake
Thursday	Cream of Spinach Soup		VGN: Spinach Soup
	Battered Cod with Tartare Sauce Chips Peas	GF: Polenta Crusted Cod	V: Halloumi Goujons with Tartare Sauce VGN; Halloumi Goujons with Vegan Tartare Sauce
	White Chocolate and Raspberry Meringue		VGN, ND: Raspberry Aqua Flavia Meringue
	Leek and Potato Soup		
Friday	Turkey Escalope with Mustard Cream Sauce New Potatoes; Green Beans	H: Turkey Escalope with Mushroom Cream Sauce ND: Turkey Escalope with Mushrooms	V: Quorn Escalope with Mustard Cream Sauce VGN: Schnitzel with Mustard Sauce
	Millionaires Shortbread		VGN, ND, GF: Chocolate Orange Shortbread
	Winter Vegetable Soup		
	Roast Pork Loin with Apple Sauce and Gravy (GF: Jus) Mashed Potato, Cabbage Yorkshire Pudding	GF: Yorkshire Pudding	V, VGN, H: Carrot, Squash and Brazil Nut Roast ***
Saturday	Chocolate Fudge Cake		VGN,ND,GF: Chocolate Brownie
Sunday			

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

Monday	Pan Fried Chicken Breast with Dijon Cream Sauce	V: Courgette and Rocket Risotto
Lentil Soup	Tagliatelle	VGN: Courgette and Rocket Risotto
	French Beans	

Tuesday	Lamb Rogan Josh	V: Paneer and Vegetable Curry
Roast Red Pepper and Tomato	Rice	VGN; Tempeh and Vegetable Curry
	Spiced Coconut Cauliflower	

Wednesday	Steak & Onion Pie	V: Butternut & Stilton Cobbler
Minted Pea Soup	Mashed Potato	VGN: Butternut & Apple Cobbler
	Peas and Carrots	

Thursday	Lasagne	V: Soya Lasagne
Roast Parsnip Soup	Garlic Bread	VGN: Soya Lasagne
	Caesar salad	

Friday	Oak Smoked Roast Salmon with Horseradish Crème Fraiche	V: Baked Portabella with Spinach & Mozzarella
Leek and Potato Soup	New Potatoes	VGN: Baked Portabella with Spinach & Vegan Mozzarella
	Tender Stem Broccoli	

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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