

‘HALL DINNER – MENU MICHAELMAS TERM w/c 5th OCTOBER

LUNCH – 12.00PM-2.30PM - HALL
DINNER – (5.00PM- 8.20PM) - HALL

SPECIAL DIETS

Monday	Spicy Lentil Soup		
	MEAT FREE MONDAY	Roasted Vegetable Pasta with Goats Cheese Garlic Bread Mixed Salad	GF: Roasted Vegetable Pasta with Goats Cheese VGN, ND: Roasted Vegetable Pasta with Vegan Mozzarella Garlic Bread
		Lemon Meringue Pie	VGN,ND,GF: Lemon Meringue Pie
Tuesday	Roasted Root Vegetable Soup		
		Moussaka Jacket Potato Coleslaw	H: Moussaka GF: Moussaka VGN: Coleslaw V: Vegetable Moussaka VGN, ND: Moussaka
		Strawberry Gateau ***	VGN,ND,GF: Strawberries and Soya Cream
Wednesday	Sweetcorn Chowder		
		Sweet and Sour Pork Hong Kong Style Rice Mange tout	H: Sweet and Sour Chicken Hong Kong Style V, VGN: Sweet and Sour Tofu Hong Kong Style
		Lychee and Fruit Salad	
Thursday	Leek and Potato Soup		
		Chicken New Yorker Curly Fries Peas	H: Chicken with Barbecue Sauce and Cheese ND; Chicken with Barbecue Sauce V: Aubergine and Halloumi Stack VGN: Aubergine and Vegan Halloumi Stack
		Glazed Crispy Doughnuts	VGN, ND, GF: Chocolate Mousse
Friday	Roast Pepper and Tomato Soup		
		Salmon with Dill Cream Sauce Pesto Potatoes Broccoli	ND: Salmon with Dill Sauce ND: Boiled Potatoes V: Vegetable and Feta Stuffed Peppers VGN: Vegetable Stuffed Peppers with Mozzarella
		Treacle Tart	VGN, GF, ND: Bakewell Tart***
Saturday	Honey Roast Parsnip Soup		
		Bacon Steak with Tomato & Cheese Jacket Wedges Sweetcorn	ND: Bacon Steak with Tomato V, H: Courgette and Rocket Risotto [Large] VGN: Courgette and Rocket Risotto [Large]
		Cheesecake	VGN, ND, GF: Raspberry Mousse
Sunday	Minestra Soup		
		Roast Beef with Yorkshire Puddings and Gravy (GF: Jus) Dauphinoise Potatoes Hispi Cabbage	V, VGN, H: Butterbean & Beetroot Pattie ND: Boulangere Potatoes
		Chocolate Fudge Cake	GF,ND,VGN: Chocolate Brownie

Sunflower spread is available instead of butter

*** Contains Tree, peanut or Ground Nuts Marquee Bar is open 17.00 – 19.00 last orders Monday - Saturday.

KEY: *** & red text: Contains Tree, peanut or Ground 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.