

HALL DINNER – MENU Hilary Term w/c 25th January

LUNCH – 12.30PM-1.15PM - HALL

DINNER – (6.00 and 6.30PM) - HALL

SPECIAL DIETS

Monday Burns Night	Cullen Skink		V,VGN,H: Leek & Potato Soup
	Haggis Neeps Tatties	GF: Lamb Stew	V,VGN,H: Vegetable Haggis
	Raspberry Cranachan Shortbread		VGN,ND,GF: Raspberries and Soya Cream Orange & Polenta Shortbread
Tuesday	Vegetable Soup		
	Vegan Vegetable Curry Rice, Dhal, Naan Bread		
Wednesday	Fruit Salad		
	Hot & Sour Soup		
	Crispy Duck Leg with Hoi Sin Sauce Noodles Stir Fry	H: Pan Fried Chicken with Hoi Sin Sauce GF: Crispy Duck Leg with Sweet Chili Sauce	V,VGN: Deep-Fried Tofu with Hoi Sin Sauce
Thursday	Banana and Passion Fruit Pavlova		
	Onion Soup		
	Minted Lamb Steak Dauphinoise potatoes Peas	H: Minted Lamb Chop	V: Portabella, Tomato and Mozzarella and Pine Nut Stack VGN: Portabella, Tomato and Vegan Mozzarella and Pine Nut Stack
Friday	Plum Crumble and Custard		VGN, GF, ND: Plum Crumble and Coconut Custard
	Spinach Soup		
	Baked Cod in Tomato Sauce and Olives New Potatoes Caesar Salad		V: Ratatouille and Haloumi Stuffed Peppers VGN: Vegetable Stuffed Peppers with Vegan Haloumi
Saturday	Chocolate Sponge with Chocolate Sauce		VGN, GF: Chocolate Sponge with Coconut and Chocolate Sauce
	Chunky Vegetable Soup		
	Beef Bourguignon Mashed Potatoes Green Beans	H: Beef Stew	V, VGN: Vegetable Bourguignon
Sunday	Apple Pie with Chantilly Cream		VGN,ND,GF: Apple Pie, Soya Cream
	Tomato Soup		
	Roast Chicken with Stuffing, Chipolata and Gravy (GF: Jus) Roast Potatoes Carrot and Peas	H: Roast Chicken with Stuffing	V: Leek, Parsnip and Stilton Tart VGN: Leek, Parsnip and Tart
	Bread and Butter Pudding		GF,ND,VGN: Coconut Bread and Butter Pudding

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 Minted Pea Soup	Spaghetti Bolognese Garlic Bread Avocado, Tomato and Parmesan Salad Green Vegetable of the Day	Soya Bolognese
Tuesday Cauliflower Soup	Beer Battered Cod, Tartare Sauce Chips Mushy Peas Green Vegetable of the Day	Beer Battered Vegetables, Tartare Sauce
Wednesday Spiced Lentil Soup	Mexican Style Mole Chicken Nacho Bake Sweetcorn and Vegetable Salad Green Vegetable of the Day	Soya Chilli
Thursday Butternut Squash Soup	Sweet and Sour Pork Hong Kong Style Egg Fried Rice Garlic Stir-fried Broccoli and Shiitake Mushrooms Green Vegetable of the Day	Sweet and Sour Tofu Hong Kong Style
Friday Miso Soup	Teriyaki Salmon Udon Noodles Garlic and Sesame Edamame Beans Green Vegetable of the Day	Teriyaki Oumph
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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