

HALL DINNER – MENU Hilary w/c 18th January**Lunch-12.30 - 1PM-HALL****DINNER – (6.00 & 6.30PM) – HALL[Sign-In]****SPECIAL DIETS**

Monday	Celeriac & Apple Soup		
	Spicy Bean Pattie with Tomato Salsa Spicy Spirals Coleslaw	GF: Spicy Bean Pattie with Tomato Salsa	
	Lemon Tart		ND,GF,VGN: Lemon Curd Tart
Tuesday	Tomato & Fennel Soup		
	Breaded Turkey with Salsa Verdi Parmentier Potatoes Carrots	GF, H : Pan Fried Turkey Escalop with Salsa Verdi	V: Risotto Verde (large portion) VGN: Risotto Verde (large portion)
	Baked Vanilla Cheesecake		ND,GF,VGN: Vegan Chocolate and Vanilla Cheesecake
Wednesday	Celery & Stilton Soup		
	Cottage Pie Green Beans	H: Cottage Pie	V, VGN: Vegetable Cottage Pie
	Peanut & Caramel Tart !!! ***		ND,VGN, GF: Coconut and Cherry Cake
Thursday	Spiced Vegetable Soup		
	Chicken New Yorker French Fries 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
Friday	Pea Soup		
	Salmon & Lemon Fishcakes with Tartar Sauce Roast New Potatoes Peas	ND, GF: Baked Cod in Tomato Sauce	V, VGN: Southern Fried Quorn Burger with Sweetcorn Relish
	Caakiri (Couscous Pudding)		VGN,ND,GF: Pineapple Condi
Saturday	Lentil Soup		
	Lamb Rogan Josh Yellow Rice Mange Tout & Baby Corn		V, VGN, H: 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: Cherry & Chocolate Mousse

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	Beef Goulash Mashed Potato Cabbage Green Vegetable of the Day	V, VGN: Mushroom & Vegetable Goulash
Wednesday Spinach Soup	Buttermilk Breaded Chicken BBQ Sauce Slaw Sweet Potato Fries Green Vegetable of the Day	V, VGN: Spicy Breaded Oumph BBQ Sauce
Thursday Carrot and Coriander 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 Mushroom and Soya Bean Curry
Friday Mushroom Soup	Cob and Crab Fish Cake Katsu Jasmin Rice Tender Stem Broccoli with Sesame and Shitake Mushrooms Green Vegetable of the Day	V,VGN: Katsu Vegetable and Pulse Curry
Saturday	Full Brunch, Pasta dish of the day Jacket Potato with Beans & Cheese, Fries Tray Bakes	
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Tray Bakes: Brownie, Flap Jack, Millionaire Shortbread etc.

Available Daily: Pasta Dish of the Day, Jacket Potato with Beans and Cheese

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