

HALL DINNER MENU
MICHAELMAS TERM – 4th WEEK

BREAKFAST – 8.00-9.00AM – Friend Room LUNCH – 12.30PM-1.30PM - Hall
DINNER – 1st Sitting; Self - Service at 6pm. 2nd Sitting; Formal Hall 7.20pm

SPECIAL DIETS

Monday	Greek Salad		VGN, ND: Greek Salad
Meat Free Monday	Macaroni Cheese Courgettes; Peas and Carrots	GF: Pasta Cheese Bake	ND, VGN: Pasta and Almond Bake
	Marbled Chocolate Brownie		GF, ND, VGN: Vegan Brownies
Tuesday	Potato Jacket Wedges with Soured Cream and Chives		ND, VGN: Potato Jacket Wedges with Vegan Mayo and Chives
	Duck Leg with Plum Sauce Rice, Stir-fried Vegetables		H, V, VGN: Tofu, Cashew Nuts and Yellow Bean Sauce***
	Chocolate Pudding and Chocolate Sauce		GF, ND, VGN: Chocolate Sponge, Dark Chocolate Sauce
Wednesday	Supreme of Chicken with Dijon Cream Sauce Parmentier Potatoes, Carrots	H: Chicken Supreme	V: Quorn Escalope filled with Mushrooms and Garlic VGN: Tofu Escalope with Mushroom and Garlic
GCR GN	Strawberry Cheesecake		ND, GF, VGN: Coconut and Cherry Cake
Thursday	Breaded Brie with Cranberry Sauce		ND, VGN: Vegan Cheese with Cranberry Salad GF: Brie with Cranberry Sauce
House Communion	Supreme of Salmon with Dill Cream Sauce Lyonnais Potatoes, Broccoli	ND: Salmon	V: Leek, Kidney Bean & Blue Cheese Tart VGN: Leek and Kidney Bean Soya Tart
	Crème Brûlée		ND, VGN: Coconut Crème Brûlée
Friday	Diwali Dinner at 7.30pm. Eat it and Beat it in the McKenna Room for those not attending 6-6.45pm Chicken Tikka Masala [V: Paneer and Vegetable Tikka Masala] Rice, Minted Peas, Naan Bread Muller Fruit Corner Yoghurts or Fruit		
Saturday	Pumpkin Soup with Grated Parmesan		ND, VGN: Pumpkin Soup
BRUNCH 11.00-1.30 (Members only 11-12)	Beef Bourguignon. Mustard Mash; Green Beans	H: Beef Stew	V, VGN: Vegetable Bourguignon
	Black Forest Gâteau		GF,ND,VGN: Black Forest Mousse
Sunday	Chicken Liver Pâté with Chutney		V: Butterbean Pâté with Chutney VGN, ND: Butterbean Pâté with Chutney
BRUNCH 11.00-1.30 (Members only 11-12)	Roast Turkey with Cranberry Sauce, Chestnut Stuffing *** Roast Potatoes; Savoy Cabbage	GF, NNuts: Roast Turkey	V,H: Vegetable Wellington with Vegetarian Gravy*** VGN: Vegan Wellington with Vegan Gravy***
	Apple and Blackberry Crumble with Cream		GF, ND, VGN: Apple and Blackberry Crumble with Lentil Cream

Sunflower spread is available instead of butter

KEY: *** Contains Tree Nuts, !!! Contains Peanut or Ground Nuts, V: Vegetarian, VGN: Vegan, GF: Gluten Free, ND: No dairy, H: Halal
The Buttery Bar is open 17.00 – 20.00 Monday - Saturday. The Undercroft is open 20.00 – 23.00 Wednesday to Saturday.

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 pre-booked and produce their dietary card at dinner. Cheeses may be unpasteurised. 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 discuss your requirements in advance with the Hall Manager.

HALL LUNCH MENU

MICHAELMAS TERM – 4th WEEK

Monday	Lasagne Sweet Potato Fries, Caesar Salad, Garlic Bread Dishes of the Day Desserts of the Day	Vegetable Lasagne
Tuesday	Honey and Mustard Glazed Bacon Loin Gratin Dauphinoise; Pease Pudding Dishes of the Day Desserts of the Day	Winter Vegetable Stew with Cheese Dumplings
Wednesday	Chicken Saltimbocca, Masala Sauce Potato, Herb and Olive Oil Bake Ratatouille Niçoise Dishes of the Day Desserts of the Day	Marinated Haloumi Cheese Kebabs with Herbs and Mexican Salsa
Thursday	Beef Stifado with Pitta French Fries, Garlic Courgettes, Greek Salad Dishes of the Day Desserts of the Day	Spanakopita
Friday	Pan-Fried Tuna Steak with Pipérade Potato Gnocchi; Broccoli Dishes of the Day Desserts of the Day	Gratin of Spinach, Mushroom, Nuts and Cheese
Saturday	Brunch served 11.00 am – 1.30 pm Dish of the Day served 12.00 pm – 1.30 pm	
Sunday	Brunch served 11.00 am – 1.30 pm Dish of the Day served 12.00 pm – 1.30 pm	

Please note that this menu is for guidance only. 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.