

**HALL DINNER MENU**  
**HILARY TERM – 0<sup>th</sup> WEEK**

**BREAKFAST – 8.00-9.00AM – Hall LUNCH – 12.30PM-1.30PM - Hall**  
**DINNER – 1<sup>st</sup> Sitting; Self - Service at 6pm. 2<sup>nd</sup> Sitting; Formal Hall 7.20pm**  
**PLEASE WEAR A MASK UNTIL SEATED**

**SPECIAL DIETS**

<b>Monday</b>	Mushroom Soup	GF, ND: Mushroom Soup	VGN: Mushroom Soup
<b>MEAT FREE MONDAY</b>	Macaroni Gratin with Broccoli Florets; Green Salad; Coleslaw	GF: Millet Pasta Gratin with Broccoli	VGN: Macaroni Gratin with Broccoli
	White Chocolate Chip and Cranberry Flapjack		ND, VGN: Flapjack
<b>Tuesday</b>	Spring Rolls with Plum Sauce	GF: Pakora with GF Plum Sauce	
	Kung Pao Chicken; Plain Rice; Mange-tout and Baby Corn; Prawn Crackers	HALAL: Sweet and Sour Chicken	V: Sweet and Sour Tofu and Vegetables VGN: Sweet and Sour Tofu and Vegetables
	Chocolate Brownie		GF, ND, VGN: Chocolate Brownie
<b>Wednesday</b>	Minestra Soup with Parmesan	ND, GF: Minestra	VGN: Minestra
	Salmon with Pine Nut Crust and Tomato Sauce; New Potatoes Mediterranean Vegetables	ND: Salmon with a Pine Nut Crust	V: Mushroom Tortellini VGN: Mushroom Pasta
	Rice Pudding with Jam Sauce		VGN, ND: Coconut Rice Pudding and Jam Sauce
<b>Thursday</b>	Houmous with Ciabatta	GF: Houmous with Gluten free Bread	
	Burgundy Beef; Mashed Potatoes; Buttered Cabbage	HALAL: Beef Stew	V: Quorn and Vegetable Bourguignon VGN: Vegetable Bourguignon
	Mandarin Cheesecake		GF, VGN, ND: Mandarin and Vegan Cheese Trifle
<b>Friday</b>	Chicken Tikka Masala with Almonds***; Plain Rice; Cucumber and Tomato Salad; Mango Chutney; Popadum; Naan Bread	HALAL: Chicken Tikka Masala with Almonds***	VGN: Vegetable Tikka Masala with Almonds*** V: Quorn Tikka Masala with Almonds***
	Passion Fruit Meringue Pie		ND, VGN: Passion Fruit Meringue Pie
<b>Saturday</b>	Tomato Soup and Croutons	GF, ND: Tomato Soup	
<b>BRUNCH 11.00-1.30</b> (Members only 11-12)	Pork Sausage Toad in the Hole with Onion Gravy; Mashed Potatoes; Peas	GF, ND: Sausages with Onion Gravy ND: Non-dairy Mash	V, H: Soya Sausage Toad in the Hole with Onion Gravy VGN: Soya Sausages with Onion Gravy
	White Chocolate Rice Krispie Squares		V, VGN, ND: Dark Chocolate Krispie Squares
<b>Sunday</b>	Breaded Mushrooms with Garlic Mayonnaise	GF, ND: Garlic Mushrooms Vegan Garlic Mayonnaise	VGN: Garlic Mushrooms, Vegan Garlic Mayonnaise
<b>BRUNCH 11.00-1.30</b> (Members only 11-12)	Roast Chicken with Lemon and Thyme Stuffing, Chipolata Sausage and Gravy; Roast Potatoes; Glazed Carrots	HALAL: Roast Chicken	V: Goats' Cheese, Red Pepper Strudel with Lemon Hollandaise VGN: Vegan Halloumi Cheese, Red Pepper Strudel
	Sticky Toffee Pudding and Cream		GF, ND, VGN: Sticky Toffee Pudding with Lentil Cream

Sunflower spread is available instead of butter

KEY: \*\*\* Contains Tree 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.

No Peanuts or Ground Nuts are used in this menu

**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.**

**HALL LUNCH MENU**  
**Hilary Term – 0<sup>th</sup> Week**  
***PLEASE WEAR A MASK UNTIL SEATED***

<b>Monday</b>	Slow Roasted Belly Pork with Apple Sauce and Mustard Cream  Pomme Au Lard, Braised Red Cabbage Dishes of the Day  Desserts of the Day	Pulled Jack Fruit Wraps with BBQ Sauce
<b>Tuesday</b>	Moussaka Garlic Bread, Greek Salad Dishes of the Day  Desserts of the Day	Vegetable Moussaka
<b>Wednesday</b>	Slow Roast Spanish Style Lamb Bravas Potatoes, Butter Bean Stew Dishes of the Day  Desserts of the Day	Tortilla
<b>Thursday</b>	Chicken New York  Potato Wedges, Sweetcorn Dishes of the Day  Desserts of the Day	Red Pepper and Pesto Risotto
<b>Friday</b>	Guilt Head Bream with Gremolata Punched New Potatoes, Curly Kale Dishes of the Day  Desserts of the Day	Fishless Fingers with Gremolata
<b>Saturday</b>	Brunch served 11.00 am – 1.30 pm  Dish of the Day served 12.00 pm – 1.30 pm	
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