

HALL DINNER MENU
HILARY TERM – 9th WEEK

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

		SPECIAL DIETS	VEGETARIAN / VEGAN
Monday	Watercress and Potato Soup	GF, ND: Watercress and Potato Soup	VGN: Watercress and Potato Soup
MEAT FREE MONDAY	Vegetable and Quorn Moussaka Greek Salad, Green Beans		VGN, ND: Vegetable Moussaka
	Bread and Butter Pudding with Single Cream		GF, ND, VGN: Coconut Bread and Butter Pudding
Tuesday	Broccoli, Pea and Leek Soup	GF, ND: Broccoli, Pea and Leek Soup	VGN: Broccoli, Pea and Leek Soup
	Chicken New York Sauté Potatoes Sweetcorn	HALAL: Halal Roast Chicken GF, ND: Pan-fried Chicken	V: BBQ Seitan Steak VGN: BBQ Seitan Steak
	Fruits of the Forest Cheesecake		GF, ND, VGN: Dark Chocolate Pots with Orange
Wednesday	Breaded Mushrooms with Garlic and Chilli Mayonnaise	GF, ND: Pan-fried Garlic Mushrooms	VGN: Pan-fried Garlic Mushrooms, Chilli Dressing
	Pork and Leek Sausages with Red Onion Gravy Creamed Potatoes Spring Greens	GF: Pork Sausages with Red Onion Gravy ND: Plain Potatoes HALAL: Venison Sausages	V, VGN: Veg and Soya Sausages with Red Onion Gravy
	Banoffee Pie		GF, ND, VGN: Banana Sundae
Thursday	Prawn Cocktail	ND: Prawn Salad	V: Egg Marie Rose VGN: Melon Cocktail
	Sweet and Sour Pork Hong Kong Style Rice; Stir Fried Baby corn, Red Pepper and Mangetout [Soya Sauce]	HALAL: Chicken Sweet and Sour	V, VGN: Sweet and Sour Tofu Hong Kong Style ***
	Apple Crumble and Custard		GF, ND, VGN: Apple Crumble and Soya Cream
Friday	Tomato Soup		
	Battered Fish with Tartar Sauce Chips and Peas	ND: Baked Cod with Capers	V: Fishless Fingers with Tartar Sauce VGN: Fishless Fingers with Tartar Sauce
	Assorted Ice Cream and Toppings		VGN, ND: Vegan Ice-cream and Toppings

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 18.00 – 19.30 Monday - Saturday. The Undercroft is open 17.00 – 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 – 9th Week
PLEASE WEAR A MASK UNTIL SEATED

Monday	Breaded Escalope of Pork with Lemon, Hazelnut and Herbs Sauté Potatoes; French Green Beans Dishes of the Day Desserts of the Day	Breaded Quorn Escalope with Celeriac Remoulade and Hazelnuts
Tuesday	Suffolk Hot Pot Lyonnaise Potatoes; Spring Greens Dishes of the Day Desserts of the Day	Vegetable and Sausage Hot Pot
Wednesday	Roast Lamb, Apricot and Rosemary Stuffing Roast Potatoes, Leek Bake Dishes of the Day Desserts of the Day	Vegetable and Pulse Cobbler
Thursday	Sweet and Sour Chicken Hong Kong Style Egg Fried Rice, Vegetable Chow Mein Dishes of the Day Desserts of the Day	Sweet and Sour Tofu with Cashew Nuts
Friday	Smoked Haddock with Poached Egg and Mustard Cream Sauce Mashed Potatoes, Spinach Dishes of the Day Desserts of the Day	Vegetable Toad-in-the-Hole with Red Wine and Mustard Sauce
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	

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