

HALL DINNER MENU
MICHAELMAS TERM – 2nd WEEK
BREAKFAST – 8.00-9.00AM LUNCH – 12.30PM-1.30PM
DINNER – TWO SITTINGS (6.20PM AND 7.20PM)

		SPECIAL DIETS	VEGETARIAN / VEGAN
Monday	Roasted Root Vegetable and Chorizo Soup	GF, ND: Roasted Root Vegetable Soup	V: Roast Root Vegetable Soup VGN: Roast Root Vegetable Soup
PIE DAY AT LUNCH	Turkey Escalope with Pesto Mediterranean Vegetables; Pilaff Rice	Halal: Turkey Escalope ND: Turkey Escalope with Salsa Verdi	V: Courgette and Rocket Risotto VGN: Courgette and Rocket Risotto
	Strawberry Cheesecake		GF, ND, VGN: Seasonal Fruit
Tuesday	Salad Niçoise	ND: Salad Niçoise	VGN: Waldorf Salad***
CARVERY LUNCH	Pork Sausages Braised in Cider with Sautéed Apples, Winter Cabbage ; Mashed Potatoes	ND, GF: Gluten Free Sausages Halal: Chicken Sausages ND: Mash	V: Quorn Sausages Braised in Cider and Apples; Winter Cabbage VGN: Vegan Sausages Braised in Cider and Apples
	Sticky Toffee Pudding with Cream		GF, ND , VGN: Sticky Toffee Pudding with Soya Cream
Wednesday	Beef and Peppers in Black Bean Sauce***; Prawn Crackers; Egg fried Rice; Stir-fried Vegetables	GF, ND: Beef and Peppers in Black Bean Sauce*** Halal: Beef in Black Bean Sauce	V: Stir-fried Vegetables and Quorn in Black Bean Sauce*** VGN: Stir-fried Vegetables and Tofu in Black Bean Sauce***
STEAK LUNCH	Profiteroles with Hot Chocolate Sauce		GF, ND, VGN: Soya Cream Chocolate Pot
Thursday	Penne Arrabbiata	GF, ND: Millet Pasta Arrabbiata	VGN: Penne Arrabbiata
DISH OF THE DAY	Peppered Salmon Escalope with Whisky Cream Sauce Parsley Potatoes; Broccoli	ND: Peppered Salmon Escalope with Lemon	V: Spanakopita VGN: Spinach Filo Pie
	Peach Melba***		ND, VGN: Peach Melba***
Friday	FORMAL FRIDAY at 7.20pm sitting only		
PINK FRIDAY	Prawn Cocktail		V,VGN,ND: Avocado Salad with Pomegranate and Cashew nuts***
FISH DAY	Roast Chicken Breast Chasseur Dauphinoise Potatoes; French Beans; Glacé Carrots	Halal: Roast Chicken Breast Chasseur	V: Butterbean and Beetroot Kiev ND: Fondant Potato VGN: Butterbean and Beetroot Kiev
	Plum and Apple Crumble with Cranberry Ice Cream		GF, ND, VGN: Plum, Cranberry and Apple Crumble with Soya Ice Cream
Saturday	Duck Pâté with Onion Chutney		VGN, V: Vegetable Terrine with Onion Chutney
BRUNCH 11.00-1.30 (Members only 11-12)	Quiche Lorraine; New Potatoes Tossed Coleslaw	GF: Polenta Quiche Lorraine ND: New Potatoes ND: Carrot Salad	V: Mediterranean Quiche VGN: Vegetable Pie
	Rocky Road Slice ***		GF, ND, VGN: Fresh Figs
Sunday	Honey Roast Parsnip Soup	GF, ND: Parsnip Soup	VGN: Roast Parsnip Soup
BRUNCH 11.00-1.30 (Members only 11-12)	Roast Chicken with Stuffing, Cranberry Sauce and Gravy; Roast Potatoes; Cabbage	GF: Roast Chicken with Cranberries	V: Portabella Mushroom with Tomato, Mozzarella and Pinenuts VGN: Portabella Mushroom with Tomato, and Pinenuts
	Treacle Tart with Cream		GF, ND, VGN: Spiced Poached Pears

Water in the jugs is still mineral water - sparkling water is available on request. Sunflower spread is available instead of butter

*** Contains Tree or Ground Nuts

The Buttery is open: 12.15 - 1.30 p.m. (not Sundays) and 6.00 - 8.30 p.m. daily

Dietary alternatives are provided for those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts. There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, it is your responsibility to bring your dietary requirements to the attention of the duty manager or service staff.