
Dining Hall Menu 7th October to 13th October

Allergens are for information only and will be updated on the day in the Dining Hall

The Dining Hall has a wide range of foods which are **VEGAN**

Sandwiches – Yoghurt – Crisps – Cakes

Where possible our Soups are now Vegan, we have a daily **Vegan** Main meal for Lunch & Dinner

Where possible our vegetable choice will be **Vegan**

Monday

Lunch

Vegan - Soup of the Day

Parmesan Chicken with slow baked tomatoes (milk, eggs)

Vegan – Butternut Squash and Sage Risotto

Dauphinoise Potatoes (milk)

Green Cabbage

Roasted Root Vegetables

Fruit and Cream Filled Meringues (milk, eggs, soya)

Dinner

Chinese Dim sums (gluten, crustations)

Beef in Black Bean Sauce (celery, gluten, soya)

Vegan – Sweet and Sour Quorn and Vegetables (celery, sulphites, gluten)

Lemongrass and Lime Rice

Prawn Crackers (crustations)

Stir Fried Vegetables (soya, wheat, sesame)

Fresh Fruit Salad

Tuesday

Lunch

Vegan - Soup of the Day

Chargrilled Pork chop with Roasted Apple

Vegan – Nut Roast with Tomato and Rosemary Sauce (nuts, gluten, sulphites)

Roasted New Potatoes

Fine Beans

Carrots

St Clements Sponge and Custard (milk, eggs, gluten)

Dinner

Minestrone Rice Soup

Chicken and Bacon Carbonara (gluten, milk, soya, coconut)

Vegan – Roasted Vegetable Lasagne (gluten)

Garlic Bread (gluten, soya, coconut)

Peas

Sweetcorn

Fried Potatoes (gluten)

Tiramisu (nuts, soya, gluten, eggs, milk)

Wednesday

Lunch

Vegan – Soup of the Day

Steak and Stout Pie (gluten, sulphites)

Vegan – Spinach, Vegetable and Lentil Filo Pie (gluten, milk)

Horseradish Mash (milk)

Red Cabbage (sulphites)

Broccoli

Pear and Walnut Crumble and Custard (nuts, gluten, milk, eggs)

Dinner

Fresher's Dinner

Drinks Reception 7.15pm - Dinner Served at 7.45pm

Thursday

Lunch

Vegan - Soup of the Day

Moroccan Spiced Chicken Thighs (sulphites)

Vegan – Vegetable Tagine (sulphites)

Pomegranate Cous Cous (gluten)

Roasted Aubergine, Tomato and Artichoke

Kale

Bakewell Tart (nuts, gluten, eggs, milk)

Dinner

BBQ

A chance to meet the Boat Club and Join

Burgers, Jumbo Sausages, Vegan Burgers, Vegan Hot Dogs

Wedges, Corn on the Cob, Onion Rings,

Cheese, Gherkins, Tomato Iceberg Lettuce

Friday

Lunch

Vegan - Soup of the Day

Battered Haddock (gluten, fish, sulphites)

Vegan – Butternut Squash and vegan Feta Pasty (gluten)

Chips

Peas

Sweetcorn

Selection of Dessert

Dinner

Kev's Noodle Bar

Spring Rolls and Dips (gluten)

Egg Noodles (gluten, eggs) Rice Noodles, Rice, Udon Noodles (gluten, eggs)

Malaysian Hot Duck (sulphites, sesame)

Sweet and Sour Chicken (celery)

Vegetarian - Massaman Curry

Vegan - Aubergine and Squash Coconut Curry

Lemon Tart and Cream

Saturday

Brunch will be served 12.30pm to 2pm

Sunday

Dinner

Vegan – Soup of the Day

Roast Dinner

Dessert