

SERVERY MENU - WEEK ENDING 18th OCTOBER 2026



Wk 42 – wk 3

MONDAY 12 th October	TUESDAY 13 th October	WEDNESDAY 14 th October	THURSDAY 15 th October	FRIDAY 16 th October	SATURDAY 17 th October	SUNDAY 18 th October
LUNCH Starter Soup: (v) (vegan) Cauliflower & Potato Mains: Pork & Leek Sausages & Creamy Mustard Sauce Vegetarian Sausage (v)(vegan) Cumberland Sausage (wf/df) Sides: Pan-fried New Potatoes & Chive Dressing Sautéed Sliced Carrots Peas Daily Special: (vegan) Roast Vegetable Tagine with Pitta Dessert: Banoffee Tart	LUNCH Starter Soup: (v) Soup of the Day Mains: Pan-fried Chicken Breast & Spanish Chorizo Sauce Harissa Vegetable Stew (v) Chicken Breast - Spanish Sauce (wf/df) Sides: Patatas Bravas Roast Red Onion & Butternut Squash with Garlic & Thyme Broccoli Daily Special: (vegan) Boiled Rice with Roasted Aubergine & Tomato Curry Dessert: Apple Crumble with Custard NO DINNER – UG FRESHERS FORMAL HALL	LUNCH Starter Soup: (v) (vegan) Borlotti Bean, Pumpkin & Farro Mains: Grilled Salmon & Soy, Honey & Garlic Sauce Miso Glazed Tofu & Miso Sauce (v) Grilled Salmon & Miso Sauce (wf/df) Sides: Vegetable Fried Egg Noodles Sesame Green Beans Spring Rolls Daily Special: (vegan) Rice with Seitan Keema with Green Peas Dessert: Chocolate Brownie	LUNCH Starter Soup: (v) Soup of the Day Mains: Beef Lasagne Mediterranean Vegetable Lasagne (v) Mediterranean Vegan Lasagne (vegan) Beef Bolognaise – GF Pasta (wf/df) Sides: Chips Peas Roasted Courgettes & Herb Dressing Daily Special: (vegan) Vegan Mince Shepherd's Pie Dessert: Spiced Pear, Toffee & Cranberry Gateau	LUNCH Starter Soup: (v) (vegan) Leek & Parsnip Mains: Battered Haddock Breaded Vegetable Cakes (v) (vegan) Pan-fried Cod (wf/df) Sides: Chips Mushy Peas Home Made Tartare Sauce Curry Sauce Daily Special: (vegan) Jacket Potato with Chickpea Ratatouille Dessert: Plum Cake with Butter Crumble	LUNCH Starter Soup: (v) Soup of the Day Mains: Buttermilk Chicken Goujons & BBQ Sauce Quorn Goujons & BBQ Sauce (v) (vegan) Hunters Butterfly Chicken (wf/df) Sides: Mac and Cheese with Crispy Fried Onions Peas Smokey Mixed Beans Daily Special: (vegan) Vegetable Kung Pao with Wild Rice Dessert: Butterscotch Banana Bread Blondies NO DINNER – MATRICULATION DINNER	LUNCH BRUNCH DINNER Starter Soup: (v) (vegan) Tuscan White Bean Mains: Roast Chicken Breast – Gravy Curried Parsnip & Squash Wellington - Gravy (v) (vegan) Pan-fried Chicken Breast (wf/df) Sides: Roast Potatoes Stuffing Balls Honey Roast Parsnips Broccoli Yorkshire Pudding Daily Special: (vegan) Spiced Lentil & Chickpea Patties Dessert: Sticky Toffee Pudding & Custard
DINNER Starter Soup: (v) Soup of the Day Mains: Beef Picadillo Vegetable & Lentil Picadillo (v) Beef Picadillo (wf/gf) Sides: Yellow Rice Garlic Green Beans Fajita Spiced Mixed Peppers Tortilla Chips Daily Special: (vegan) Jacket Potato with Spicy BBQ Mixed Beans Dessert: Rocky Road Cheesecake		DINNER Starter Soup: (v) Soup of the Day Mains: Chicken BBQ Pizza Roast Vegetable & Four Cheese Pizza (v) Jackfruit Pizza (vegan) Chicken Pizza (wf/df) Sides: Spiced Potato Wedges Pan-fried Baby Sweetcorn Roasted Peppers - Garlic & Parsley Dressing Daily Special: (vegan) Rice with Potato, Pumpkin & Chickpea Curry Dessert: Carrot Cake	DINNER Starter Soup: (v) (vegan) Leek & Parsnip Mains: Southern Fried Chicken Burger Quorn Southern Fried Burger (v)(vegan) Breaded Butterfly Chicken (wf/df) (Brioche Bun, Mayo, Lettuce & Tomato) Sides: Sweet Potato Fries Baby Corn Cheese & Chilli Bites Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas Dessert: Caramel Puddle Doughnut	DINNER Starter Soup: (v) Soup of the Day Mains: Teriyaki Pork & Vegetable Stir-fry Teriyaki Quorn & Vegetable Stir-fry (v) (vegan) Spiced Pork Stir-fry (wf/df) Sides: Onion Fried Rice Vegetable Spring Rolls Sautéed Garlic Green Beans & Pak Choi Daily Special: (vegan) Smokey Jambalaya Dessert: Chocolate Mint Gateau		

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DISHES MAY CONTAIN TRACES OF NUTS OR NUT BY-PRODUCTS
SOME OF THE FOOD PROVIDED AT THESE PREMISES CONTAINS INGREDIENTS PRODUCED FROM GENETICALLY MODIFIED SOYA BEANS AND MAIZE
FURTHER INFORMATION IS AVAILABLE FROM STAFF