

SERVERY MENU - WEEK ENDING 11th OCTOBER 2026



Wk41 – week 2

MONDAY 5 th October	TUESDAY 6 th October	WEDNESDAY 7 th October	THURSDAY 8 th October	FRIDAY 9 th October	SATURDAY 10 th October	SUNDAY 11 th October
LUNCH Starter Soup: (v)(vegan) Creamy Sweet Potato Mains: Chicken, Ham & Leek Pie Cheese & Onion Pie (v) Cauliflower & Spinach Balti Pie (vegan) Steak Pie (wf/df) Sides: Individual Potato Gratin Peas Crushed Carrot Daily Special: (vegan) Pahadi Style Chainsu Dessert: Sticky Toffee Cheesecake DINNER Starter Soup: (v) Soup of the Day Mains: Battered Prawns - Kung Pao Sauce Vegetable Nuggets - Kung Pao Sauce (v) (vegan) Bubble Crumb Fish Bites (wf/df) Sides: Chinese Style Honey Glazed Carrots Topped with Toasted Sesame Seeds Vegetable Noodles Broccoli Daily Special: (vegan) Mixed Vegetable & Chickpea Tagine with Pitta Dessert: Milk Chocolate Mocha Cake	LUNCH Starter Soup: (v) Soup of the Day Mains: Pan-fried Butterfly Chicken Breast with Creamy Smoked Paprika & Mushroom Sauce Chickpea & Spinach Spring Vegetable Spanish Stew (v) (vegan) Pan-fried Chicken (wf/df) Sides: Whole Wheat Fusilli Pasta Pan-fried Courgettes Green Beans Daily Special: (vegan) Durum Wheat Pasta with Tomato & Roast Butternut Squash Sauce Dessert: Seasonal Fruit Brioche Bread & Butter Pudding with Custard NO DINNER – FELLOWSHIP ADMISSION DINNER	LUNCH Starter Soup: (v)(vegan) Roasted Pumpkin Mains: Sea Bream with Lemon & Caper Sauce Mixed Bean & Lentil Stuffed Red Pepper with Halloumi & Mediterranean Sauce (v) Mixed Bean Stuffed Red Pepper with Vegan Cheese & Mediterranean Sauce (vegan) Pan-fried Sea Bream (wf/df) Sides: Pan-fried New Potatoes with Spring Onions Pan-fried Garlic Baby Corn Herb Roasted Mixed Peppers Daily Special: (vegan) Jacket Potato with Lentil Chilli Dessert: Chunky Chocolate Chip Shortbread DINNER Starter Soup: (v) Soup of the Day Mains: Breaded Chicken Escalope – Honey Chilli Soy Sauce Southern Fried Quorn Escalope – Honey Chilli Soy Sauce (v) Buttermilk Quorn Bread Steak (vegan) Chicken Butterfly (wf/df) Sides: Fried Vegetable Rice Miso Fried Mushrooms Sesame Broccoli Daily Special: (vegan) Lentil, Vegan Mince & Sweet Potato Cottage Pie Dessert: Salted Caramel Millefeuille	LUNCH Starter Soup: (v) Soup of the Day Mains: Kale & Sausage Tortelloni – Fresh Herb & Shallot - Tomato Sauce Courgette & Stracciatella & Lemon Tortellini – Fresh Herb & Shallot - Tomato Sauce (v) Leek & Sweet Potato Tortellini (vegan) Pork & Beef Ragu with GF Pasta (wf/df) Sides: Tomato Focaccia Peas Chunky Roast Red Onion Daily Special: (vegan) Rice with Stir Fry Vegetables, Chickpeas & Edamame Beans Dessert: Black Forest Slice DINNER – BA FRESHERS FORMAL HALL Starter Soup: (v)(vegan) Roasted Tomato & Herb Mains: Rib eye Beef Burger, Spicy Mexican Cheese Beyond Burger, Spicy Mexican Cheese (v) Beyond Burger, Vegan Smoked Applewood Cheese (vegan) Rib eye beef burger, Dairy free Cheese (wf/df) (Sourdough bun, Guacamole, Mixed Leaf Salad, Sliced Tomato & Red Onion) Sides: Sweet Potato Fries Pan-fried Mini Sweetcorn Cobs Onion Rings Daily Special: (vegan) Lentil Bolognese with Wholewheat Pasta	LUNCH Starter Soup: (v)(vegan) Roasted Tomato & Herb Mains: Battered Haddock Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) Grilled Cod (wf/df) Sides: Chips Mushy Peas Homemade Tartare Sauce Curry Sauce Daily Special: (vegan) Coconut & Mung Bean Curry, Vegetable Rice Dessert: Caramel Portuguese Egg Custard Tart DINNER Starter Soup: (v) Soup of the Day Mains: Spanish Style Pork Ribeye & Herb Dressing - Tomato Chilli Sauce Pepper, Halloumi & Chicken Tikka Pieces Kebab, Olive Oil & Herb Dressing (v) Pepper, Vegan Cheese & Chicken Tikka Pieces Kebab (vegan) Souvlaki Pork Kebab (wf/df) Sides: Spiced Vegetable Giant Couscous Pitta Bread Tzatziki Roasted Oregano Peppers & Onions Daily Special: (vegan) Kung Pao Cauliflower with Rice Dessert: Matcha Brownie	LUNCH Starter Soup: (v) Soup of the Day Mains Hot & Spicy Chicken Breast Quorn Breaded Goujons (v) Hot & Spicy Chicken Legs (wf/df) Sides: Sweet Potato Wedges Sauteed Sliced Peppers & Onions Sweetcorn Tomato Salsa Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce Dessert: White Chocolate & Passion Fruit Cheesecake NO DINNER – MATRICULATION DINNER	LUNCH BRUNCH DINNER Starter soup: (v)(vegan) Cauliflower & Potato Soup Mains: Roast Pork Onion Gravy Keema Pie & Onion Gravy (v) (vegan) Roast Pork (wf/df) Sides: Roast Potatoes Yorkshire Puddings Cauliflower & Broccoli Cheese Baton Carrots Daily Special: (vegan) Sichuan Style Cauliflower Steak Dessert: Treacle Tart & Spiced Custard

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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