

# Connaught & Highfield Hall Catered Menu Spring 2022

## Breakfast Term Menu

### Available Everyday:

Cereals, morning pastry (Pain au choc, croissant), yogurt, melon & pineapple, butter portion, assorted jam & marmalade

Orange juice, milk, tea & coffee

### Hot Option:

*Available daily:* bacon, sausages & baked beans

*One from the following:* Fried bread, tomato, mushrooms, plum tomatoes, chicken sausages (halal)

*One from the following:* sauté, hash browns, waffle

*One from the following:* fried, scrambled, poached egg

### Daily Specials:

Eggy Bread/ Waffle, Warm Berries & Crème Fraiche

Yogurt, Fruit & Oats Pot

Porridge with toppings of chef's choice

BLT bap

Maple bacon, scrambled egg muffin

Three item bap

## Dinner Menu—week commencing

|               |              |               |               |            |
|---------------|--------------|---------------|---------------|------------|
| <b>Week 1</b> | 10th January | 31st January  | 21st February | 14th March |
| <b>Week 2</b> | 17th January | 7th February  | 28th February | 21st March |
| <b>Week 3</b> | 24th January | 14th February | 7th March     |            |

\*Menus subject to change based on supplier availability

10th January 31st January 21st February 14th March

Week 1

**Monday** *Dinner served 17:00 – 19:30*

Hickory smoked BBQ pork, charred corn on cob, maple & bourbon sauce  
Beetroot falafel wrap, feta, rocket, spiced tomato chutney, crispy onions (Vegan)  
Herb crusted Hake fillet with garlic cream leeks, roasted vine tomatoes  
Jacket wedges, tossed leaf salad & roast Mediterranean vegetable salad  
Selection of desserts to include vegan option

**Tuesday** *Dinner served 17:00 – 19:30*

Goan chicken curry  
Mangalore Malabar butternut, chickpea & spinach curry (Vegan)  
Cardamom scented Pilau Rice, Brinjal bhaji (poppadum's & vegetable samosa)  
Selection of desserts to include vegan option

**Wednesday** *Dinner served 17:00 – 19:30*

Classic beef lasagne with mozzarella  
Crispy pancetta, penne, grano padano, forest mushroom cream  
Butternut squash, penne, forest mushrooms & sage oil (Vegan)  
Garlic bread  
Rocket, roasted pepper, red onion, cucumber & olive salad  
Grilled vegetables, mixed leaf, caramelised onion & balsamic dressing  
Selection of desserts to include vegan option

**Thursday** *Dinner served 17:00 – 19:30*

Mexican slow cooked cinnamon beef  
Indonesian coconut BBQ chicken  
Butternut, aubergine, red pepper Thai curry (Vegan)  
Coconut & mint pilaf - prawn crackers, Chinese greens  
Selection of desserts to include vegan option

**Friday** *Dinner served 17:00 – 19:30*

Breaded Scampi, caper & dill crème fraiche  
Chicken Gyros, minted yogurt, Greek salad, psomaki gyro bread  
Sweet potato falafel, chilli sauce, Greek Salad, oregano, gluten free wrap  
Skinny fries, peas & tossed leaf salad  
Selection of desserts to include vegan option

**Saturday** *Lunch served 11:30 – 13:30*

Spicy coated chicken thigh, cheddar & brioche bun  
Gourmet chilli dog, chilli con carne, crispy onions & brioche roll  
Moving mountain burger, Applewood cheese, caramelised onion & brioche bun (Vegan)  
Jacket Wedges, house slaw, tossed leaf Salad  
Selection of desserts to include vegan option

**Sunday** *Lunch served 11:30 – 13:30*

Roast beef with Yorkshire pudding & gravy  
Roasted butternut & pinto bean stew (Vegan)  
Marinated turkey, roast fennel, juniper & orange sauce  
Roast potatoes, carrots & cabbage  
Selection of desserts to include vegan option



CAMPUS  
KITCHEN  
HALLS

17th January 7th February 28th February 21st March

Week 2

**Monday** *Dinner served 17:00 – 19:30*

Bar marked chicken fillet, sautéed butternut & mushrooms, tarragon sauce  
Farmhouse pork sausage, roast Hispi cabbage, onion & parsley gravy  
Spiced cauliflower & chickpea fritters, roast red onion, aubergine puree, coriander oil (Vegan)  
Chive creamed mash, leeks, roasted herb courgettes,  
Selection of desserts to include vegan option

**Tuesday** *Dinner served 17:00 – 19:30*

Lamb tikka masala  
Cauliflower, spinach & sweet potato Rogan Josh (Vegan)  
Onion bhaji, naan bread & pilau rice  
Selection of desserts to include vegan option

**Wednesday** *Dinner served 17:00 – 19:30*

Italian Style Pork meatballs, pancetta & butter bean casserole  
Vegan sausages, sauerkraut, onion rings & cider sauce (Vegan)  
Beef patty, onion rings, grain mustard & tarragon cream  
Creamed mash & roasted carrots  
Selection of desserts to include vegan option

**Thursday** *Dinner served 17:00 – 19:30*

Panko breaded Pollock & roasted vegetables with lemon & caper butter  
Lamb steak with grilled flat mushroom, redcurrant & port wine sauce,  
Vegan moussaka (vegan)  
Rosemary new potatoes & broccoli,  
Selection of desserts to include vegan option

**Friday** *Dinner served 17:00 – 19:30*

Battered Cod, Lemon & Homemade Tartare Sauce  
Chicken, Asparagus & Chestnut Mushroom Pie  
Tempura banana blossom, sweet chilli sauce (Vegan)  
Chips, peas & tossed leaf salad  
Selection of desserts to include vegan option

**Saturday** *Lunch served 11:30 – 13:30*

Vegan Chilli with Jacket Potato & vegan cheese  
Pepperoni pizza  
Four cheese pizza  
Buttered corn on cob, potato wedges, House slaw, roast tomato, mixed leaves,  
olive & baby mozzarella salad  
Selection of desserts to include vegan option

**Sunday** *Lunch served 11:30 – 13:30*

Roast chicken, sage & onion stuffing  
Braised beef, red onions & wild mushrooms & root vegetables  
Sweet Potato, parsnip & leek pie (Vegan)  
Roast potato, carrots, green beans & gravy  
Selection of desserts to include vegan option



24th January 14th February 7th March

Week 3

**Monday** *Dinner served 17:00 – 19:30*

Moroccan chicken, roast butternut quinoa salad  
Honey & garlic glazed lamb kebab, pomegranate & coriander couscous  
Moroccan vegetable tagine (Vegan)  
Khobaz bread, roasted carrots & broccoli  
Selection of desserts to include vegan option

**Tuesday** *Dinner served 17:00 – 19:30*

Chicken Korma  
Vegetable Madras curry (Vegan)  
Spiced turmeric rice, cauliflower bhaji, vegetable pakora & poppadum's  
Selection of desserts to include vegan option

**Wednesday** *Dinner served 17:00 – 19:30*

Flat iron steak, sautéed tomato and field mushroom, mustard grain sauce  
Pork, leek, apple & sage pie  
Butternut, mixed bean & courgette hot pot (Vegan)  
Roasted new potatoes, carrots, green beans  
Selection of desserts to include vegan option

**Thursday** *Dinner served 17:00 – 19:30*

Taiwanese basil chicken  
Sweet tamarind pineapple pork  
Katsu Butternut & Jack Fruit Curry (Vegan)  
Egg Noodles, Stir Fried Vegetables Prawn Crackers  
Selection of desserts to include vegan option

**Friday** *Dinner served 17:00 – 19:30*

Battered Cod, Lemon Wedge & Tartare Sauce  
Lamb Burger, onion bhaji, mango chutney, mint raita & brioche roll  
Pulled bbq jackfruit, classic slaw, gherkins, brioche roll (Vegan)  
Chips, peas & house leaf salad  
Selection of desserts to include vegan option

**Saturday** *Lunch served 11:30 – 13:30*

Beef Bolognese & crispy bacon pasta, mozzarella, basil  
Ratatouille vegetable pasta with vegan feta (Vegan)  
Chicken, sweetcorn, and pesto Penne  
Garlic bread, roasted beets salad, Kale Caesar salad & heritage tomato salad  
Selection of desserts to include vegan option

**Sunday** *Lunch served 11:30 – 13:30*

Roast pork, apple sauce, apricot & sage stuffing  
Vegan Cumberland sausage, colcannon mash, red onion & rosemary sauce (Vegan)  
Minced lamb, thyme, & onion pie, celeriac mash  
Roast potatoes, sliced cabbage, leeks & gravy  
Selection of desserts to include vegan option

