

Connaught & Highfield Hall Catered Menu Autumn 2022

Breakfast Term Menu Served 07:30-10:00

Available Everyday:

Cereals, morning pastry (pain au chocolate, 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 or 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

Week 1	9th January	30th January	20th February	13th March
Week 2	16th January	6th February	27th February	20th March
Week 3	23rd January	13th February	6th March	

*Menus subject to change based on supplier availability



Week 1

Monday Dinner: 17:00 – 19:15

Hickory smoked BBQ pork, charred corn on cob, maple & bourbon sauce
Beetroot falafel wrap, feta, rocket, spiced tomato chutney, crispy onions (Vegan)
Hake fillet with cabbage & bean cassoulet
Potato bravas, tossed leaf salad & roast Mediterranean veg salad
Selection of desserts to include vegan option

Tuesday Dinner: 17:00 – 19:15

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

Wednesday Dinner: 17:00 – 19:15

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: 17:00 – 19:15

Teriyaki beef stir fry
Sticky lemongrass chicken
Butternut, aubergine, red pepper Thai curry (Vegan)
Mushroom fried rice, prawn crackers, Chinese greens
Selection of desserts to include vegan option

Friday Dinner: 17:00 – 19:15

Breaded Scampi, caper & dill crème fraiche (Lime Wedge)
Cajun turkey steak, slow cooked tomato, pineapple salsa
Sweetcorn & courgette fritter, Quinoa salad, sour cream, avocado salsa (Vegan)
Skinny fries, peas & tossed leaf salad
Selection of desserts to include vegan option

Saturday Lunch: 11:30 – 1:30pm

Cuban chicken, chorizo, gherkin, baby gem brioche bun
Gourmet chilli dog, chilli con carne, crispy onions & brioche roll
Moving mountain burger, Applewood cheese, caramelised onion & brioche bun (Vegan)
(Gherkins, sour cream, spicy mayo, ketchup)
Jacket Wedges, house slaw, tossed leaf Salad
Selection of desserts to include vegan option

Sunday Lunch: 11.30-1:30pm

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

Week 2

Monday Dinner: 17:00 – 19:15

Bar marked chicken fillet, sautéed butternut & mushrooms, tarragon sauce

Farmhouse pork sausage, red cabbage, onion & parsley gravy

Spiced cauliflower & chickpea fritters, roast red onion, butternut puree, coriander oil (Vegan)

Chive creamed mash, leeks, roasted herb courgettes,

Selection of desserts to include vegan option

Tuesday Dinner: 17:00 – 19:15

Lamb tikka masala

Tandoori chicken tikka on the bone, mint raita

Cauliflower, spinach & sweet potato Rogan Josh (Vegan)

Onion bhaji, naan bread & Biryani rice

Selection of desserts to include vegan option

Wednesday Dinner: 17:00 – 19:15

Turkey escalope, "Dianne" winter greens

Vegan sausages, sauerkraut, onion rings & cider sauce (Vegan)

Hungarian beef & pepper goulash

Creamed mash & roasted root vegetables

Selection of desserts to include vegan option

Thursday Dinner: 17:00 – 19:15

Panko breaded Pollock & roasted vegetables with lemon & caper butter

Minced lamb pie with cheesy bubble n squeak

Vegan moussaka (vegan)

Rosemary new potatoes & broccoli,

Selection of desserts to include vegan option

Friday Dinner: 17:00 – 19:15

Battered Cod, Lemon & Homemade Tartare Sauce

Chicken, Asparagus & Chestnut Mushroom Pie

Buffalo wings, corn on the cob, sticky BBQ sauce (Vegan)

Chips, peas & tossed leaf salad

Selection of desserts to include vegan option

Saturday Lunch 11.30-1:30pm

Vegan Chilli with Jacket Potato & vegan cheese

Pepperoni pizza

Four cheese pizza

Buttered corn on cob - wedges, House slaw, Roast tomato, olive & baby mozzarella salad, mixed leaves

Selection of desserts to include vegan option

Sunday Lunch 11.30-1:30pm

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

Week 3

Monday Dinner: 17:00 – 19:15

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

Tuesday Dinner: 17:00 – 19:15

Chicken Korma

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

Wednesday Dinner: 17:00 – 19:15

Haddock & leek cheddar fishcakes, buttered peas, shallots chive cream
Classic lamb burger, chilli jam, Monterey Jack, ciabatta
Mexican bean burrito glazed with vegan cheese (vegan)
Jacket wedges, scorched corn, red cabbage & apple slaw
Selection of desserts to include vegan option

Thursday Dinner: 17:00 – 19:15

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

Friday Dinner: 17:00 – 19:15

Breaded fish tacos, corn & red cabbage slaw, chipotle sauce
Lamb Burger, onion bhaji, mango chutney, mint raita & brioche roll
Jamican jerk burger, mango mayo, baby gem, tomato slaw, brioche roll (Vegan)
Chips, peas & house leaf salad
Selection of desserts to include vegan option

Saturday Lunch 11.30-1:30pm

Beef Bolognese & crispy bacon pasta, mozzarella, basil
Butternut squash, feta & spinach lasagne (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 11.30-1:30pm

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