

# Connaught & Highfield Hall Catered Menu Summer 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	25th April	16th May	5th June	
Week 2	2nd May	23rd May	12th June	
Week 3	9th May	30th May	19th June	

\*Menus subject to change based on supplier availability

# Week 1

## **Monday** Dinner: 17:00 – 19:15

Hickory smoked BBQ pork, sweetcorn & pepper frittata  
Plum tomato, courgette & potato bake with vegan cheese (Vegan)  
Italian style cod, roasted cherry tomatoes & olives, caper dressing  
Herb diced potatoes, tossed leaf salad & roast Mediterranean veg salad  
Selection of desserts to include vegan option

## **Tuesday** Dinner: 17:00 – 19:15

Mauritian Chicken curry  
Chettinad madras beef curry  
West Indian spiced aubergine curry (Vegan)  
Cauliflower bhaji, cardamom spiced rice, naan bread, vegetable pakora mango chutney  
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 focaccia 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

Sweet & sour pork Hong Kong style with pineapples  
Hoi sin beef with bok choy & spring onions  
Katsu butternut jackfruit curry (Vegan)  
Fragrant rice, shrimp crackers, Chinese stir fry vegetables  
Selection of desserts to include vegan option

## **Friday** Dinner: 17:00 – 19:15

Lemon sole goujons, Lime & chilli crème fraiche  
Chicken Gyros, minted yogurt, Greek salad, psomaki gyro bread  
Sweet potato falafel, chilli sauce, Greek Salad, psomaki gyro bread  
Skinny fries, peas & tossed leaf salad  
Selection of desserts to include vegan option

## **Saturday** Lunch: 11:30 – 1:30pm

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)  
(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 lamb, onion sauce, minted gravy  
Roasted butternut & pinto bean stew (Vegan)  
Marinated turkey, roast fennel, cranberry & orange sauce  
Roast potatoes, carrots & cabbage  
Selection of desserts to include vegan option

# Week 2

## **Monday** Dinner: 17:00 – 19:15

Fillet of Salmon, Mediterranean vegetables, parsley & caper dressing  
Succulent honey & lemon chicken, butternut & corn  
Aubergine moussaka with confit tomatoes & feta (vegan)  
Thyme roasted potatoes & saute green beans  
Selection of desserts to include vegan option

## **Tuesday** Dinner: 17:00 – 19:15

Delhi Lamb tikka masala  
Sag chicken  
Cauliflower, spinach & sweet potato Rogan Josh (Vegan)  
Vegetable samosa, squash & cabbage sabzi, naan bread & turmeric spiced rice  
Selection of desserts to include vegan option

## **Wednesday** Dinner: 17:00 – 19:15

Parmesan crusted pork escaolope, basil spaghetti  
Italian style beef meatballs with penne pasta  
Vegan sausages, sauerkraut, mash & port wine jus (Vegan)  
Roasted carrot & butternut  
Selection of desserts to include vegan option

## **Thursday** Dinner: 17:00 – 19:15

Moroccan style chicken, butternut & stem broccoli  
Lamb koftas, apricot, chick pea & mint raita  
Vegetable tagine (vegan)  
Harrisa feta & date cous cous, khobaz bread, red & green salad  
Selection of desserts to include vegan option

## **Friday** Dinner: 17:00 – 19:15

Battered Cod, Lemon & Homemade Tartare Sauce  
BBQ jackfruit burrito, tomato salsa & smashed avocado (Vegan)  
Chipotle beef chilli, rice, tomato salsa & smashed avocado  
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 beef, Yorkshire pudding & horseradish  
Pork, apple & leek pie  
Sweet Potato, parsnip & leek pie (Vegan)  
Roast potato, carrots, green beans & gravy  
Selection of desserts to include vegan option



CAMPUS  
KITCHEN  
HALLS

# Week 3

## **Monday** Dinner: 17:00 – 19:15

Smothered pork, mushroom & onions  
Greek style hake with olives, peppers & tomatoes  
Butternut, mixed bean & courgette hot pot (Vegan)  
Lyonnaise & herb roasted courgettes  
Selection of desserts to include vegan option

## **Tuesday** Dinner: 17:00 – 19:15

Tandoori chicken on the bone  
Lamb rogan josh  
Sweet potato & chick pea jalfrezi (Vegan)  
Red dhal, piau rice, onion bhaji & vegetable samosa  
Selection of desserts to include vegan option

## **Wednesday** Dinner: 17:00 – 19:15

Flat iron steak, sautéed tomato and field mushroom, peppercorn sauce  
BBQ rack of ribs, charred chilli corn  
Beetroot falafel wrap, rocket, spiced tomato chutney, crispy onions (Vegan)  
Potato bravas, black bean & mango salad, leaf salad  
Selection of desserts to include vegan option

## **Thursday** Dinner: 17:00 – 19:15

Sweet & sour battered chicken fillet  
Beef Rendang with tamarind & coconut  
Vegetable rice noodles, soy mushrooms, crispy seaweed (Vegan)  
Stir Fried Chinese greens, coconut & mint rice, Prawn Crackers  
Selection of desserts to include vegan option

## **Friday** Dinner: 17:00 – 19:15

Battered Cod, Lemon Wedge & Tartare Sauce  
Lamb Burger, red onion marmalade, mozzarella & brioche roll  
Haloumi, roasted vegetables, chilli jam & brioche bun (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  
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 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