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

<table>
<thead>
<tr>
<th>Dinner Menu—week commencing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Week 1</strong></td>
</tr>
<tr>
<td><strong>Week 2</strong></td>
</tr>
<tr>
<td><strong>Week 3</strong></td>
</tr>
</tbody>
</table>

*Menus subject to change based on supplier availability
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

10th January  31st January  21st February  14th 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
**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 Bolognaise & 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