

# 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

<b>Week 1</b>	26th September	17th October	7th November	28th November
<b>Week 2</b>	3rd October	24th October	14th November	
<b>Week 3</b>	10th October	31st October	21st November	

\*Menus subject to change based on supplier availability

# Week 1

## **Monday** Dinner: 17:00 – 19:15

Pork escalope, rosemary roasted apples, mushroom & tarragon cream  
Aubergine chickpea & apricot tagine, coriander cous cous (vegan)  
Italian style hake fillet, roasted cherry tomatoes, olives & caper dressing  
Herb diced potatoes, tossed salad, Mediterranean veg salad  
Selection of desserts to include vegan option

## **Tuesday** Dinner: 17:00 – 19:15

Chicken tikka masala  
Mangalore Malabar, butternut, sweet potato & spinach curry (vegan)  
Chettinad beef madras  
Pilau rice, (poppadum's & vegetable samosa)  
Selection of desserts to include vegan option

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

Classic beef lasagne, mozzarella crust  
Crispy pancetta, penne, grano padano, forest mushroom cream  
Penne pasta, broccoli, chilli, feta & sun blushed tomato dressing (vegan)  
Garlic focaccia bread, seasonal leaves, tomato, red onion & basil salad  
Selection of desserts to include vegan option

## **Thursday** Dinner: 17:00 – 19:15

Lemon & chimichurri chicken, smoked sausage, saffron rice  
Harissa fish crumble, lentils & peppers  
Sweetcorn & courgette fritter, corn relish, grain salad, mint yogurt  
Gunpowder potatoes, roast butternut & carrot  
Selection of desserts to include vegan option

## **Friday** Dinner: 17:00 – 19:15

Beef tortilla bake, tacos, nacho cheese & sour cream  
Breaded fish tacos, corn & red cabbage slaw, chipotle sauce  
Mexican bean burger, guacamole, onion rings, salsa (vegan)  
Jacket wedges, beetroot slaw, mixed leaves  
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 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

# Week 2

## **Monday** Dinner: 17:00 – 19:15

Maple bourbon glazed ribs, onion rings, pickled cucumber salad  
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

Lamb karachi, chickpea daal, green tomato chutney  
Sag chicken  
Turmeric roasted cauliflower & sweet potato curry (vegan)  
Mushroom rice, onion bhaji, garlic naan bread  
Selection of desserts to include vegan option

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

Turkey escalope, "diane" winter greens  
Creamy pork & pear cassoulet  
Butternut squash, Quorn lasagne, crunchy ricotta glaze (vegan)  
Rosemary & garlic Hasselback's, mange tout, cauliflower  
Selection of desserts to include vegan option

## **Thursday** Dinner: 17:00 – 19:15

Teriyaki beef, Bok choy, broccoli & bean shoots  
Hong Kong style tofu, spring onion udon noodles (vegan)  
Soy honey pork chop, steamed greens, sesame  
Egg fried rice, Stir fry mushrooms & beansprouts, shrimp cracker  
Selection of desserts to include vegan option

## **Friday** Dinner: 17:00 – 19:15

Breaded scampi, wasabi & lime caper mayonnaise  
Piri Piri chicken skewers, flatbread, lime crème fraiche, crispy onions  
Jamaican jerk vegan burger, mango mayo, spiced peppers, brioche bun (vegan)  
Chips, peas, slaw, tossed salad  
Selection of desserts to include vegan option

## **Saturday** Lunch 11.30-1:30pm

Sausage & bean rigatoni, bacon, pesto crumb topping  
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 beef with Yorkshire pudding & gravy  
Sweet potato, parsnip & leek pie (vegan)  
Turkey fricassee, leeks & mushroom  
Roast potatoes, carrots & cabbage  
Selection of desserts to include vegan option



CAMPUS  
KITCHEN  
HALLS

# Week 3

## **Monday** Dinner: 17:00 – 19:15

Breaded chicken fillet, sautéed shallots, mushrooms, garlic butter  
Cumberland sausage, red onion marmalade, cranberry & thyme jus  
Beetroot fritters, butternut mash, pickled fennel, sweet chilli sauce (vegan)  
Grain mustard & chive mash, leeks, roasted herb courgettes  
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

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

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

Hand battered cod, lemon, tartare sauce  
Sicilian chicken, parmesan spaghetti, garlic bread  
Butternut leek & courgette pie, sweet potato mash (vegan)  
Chips, peas, plum tomato & olive 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 chicken, sage & onion stuffing  
Braised beef, red onions & wild mushrooms & root vegetables  
Forest mushroom, feta, spring vegetable risotto, vine tomatoes, herb oil (vegan)  
Roasted new potatoes, carrots, leeks, gravy  
Selection of desserts to include vegan option