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

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*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 choi, 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
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 choi & 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