# Hall Meals for 1st Week Hillary Term 2020

<table>
<thead>
<tr>
<th>Sunday 20th January</th>
<th>Monday 21st January</th>
<th>Tuesday 22nd January</th>
<th>Wednesday 23rd January</th>
<th>Thursday 24th January</th>
<th>Friday 25th January</th>
<th>Saturday 26th January</th>
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</thead>
<tbody>
<tr>
<td><strong>Lunch</strong></td>
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<tr>
<td>Soup of the day</td>
<td>Lamb burgers</td>
<td>Seafood pasta bake</td>
<td>Soup of the day</td>
<td>Lasagne</td>
<td>Pork with a black bean sauce</td>
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<tr>
<td>VG Moussaka</td>
<td>LF V Spanish omelette</td>
<td>LF Vegetable cheese &amp; pepper goujons</td>
<td>V Vegetable lasagne</td>
<td>GF V Thai style mushrooms with mango tarte</td>
<td>GF Chicken in a barbecue sauce</td>
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<tr>
<td>Jacket potatoes &amp; sweetcorn</td>
<td>GF Rice pudding</td>
<td>Potato wedges with sautéed beans &amp; carrots</td>
<td>Parsley new potatoes &amp; vegetables</td>
<td>VGF Key lime pie</td>
<td>Vegetable stir fry with basmati rice</td>
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<td><strong>Sunday Brunch</strong></td>
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<tr>
<td><strong>First Hall</strong></td>
<td><strong>First Hall</strong></td>
<td><strong>Pie night First Pudding</strong></td>
<td><strong>First Hall</strong></td>
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<tr>
<td>GF Chicken &amp; mushroom casserole with a tarragon sauce</td>
<td>GF Marinated pork steak</td>
<td>Meat or vegetarian pie with mashed potatoes, mushy peas and a pint</td>
<td>GF Beef Bourguignon</td>
<td>Beef suet pudding</td>
<td>GF Grilled gammon steak with pineapple</td>
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<tr>
<td>Assorted vegetables &amp; new potatoes</td>
<td>GF Lemon chicken with Basmati rice &amp; stir fried vegetables</td>
<td></td>
<td>GF Roast leg of lamb with roasted new potatoes &amp; green beans</td>
<td>Roast chicken with roasted new potatoes, cauliflower &amp; beans with gravy</td>
<td>Chicken Kieb</td>
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<tr>
<td>Date pudding with a caramel sauce</td>
<td>GF VG Fruit salad</td>
<td></td>
<td>VG Key lime pie</td>
<td>Raspberry roulade</td>
<td>Potatoes wedges &amp; garden peas</td>
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<tr>
<td><strong>Vegetarian</strong></td>
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<tr>
<td>GF V Stuffed beef tomato with fennel crust</td>
<td>V Sweet potato &amp; butter bean casserole with herb dumplings</td>
<td>V Tempura vegetables with an artichoke puree</td>
<td>V Pumpkin &amp; sweet potato Filo parcel with toasted pumpkin seeds</td>
<td>V Spinach roulade</td>
<td>V Mushroom tolu pancakes</td>
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<tr>
<td>GF VG Mango sorbet</td>
<td>GF VG Fruit salad</td>
<td>VG Chocolate brownie</td>
<td>VG Key lime pie</td>
<td>VG Fruit crumble</td>
<td>GF VG Plum &amp; apple pie</td>
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<tr>
<td><strong>Second Hall</strong></td>
<td><strong>Vegetarian Second Hall</strong></td>
<td><strong>Second Hall</strong></td>
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<tr>
<td>GF Pumpkin soup</td>
<td>V Egg Florentine</td>
<td>V GF Spinach &amp; crème fraîche soup</td>
<td>V GF Celerecia &amp; stilton soup</td>
<td>GF Smoked salmon salad</td>
<td>V GF Tomato &amp; basil soup</td>
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<tr>
<td>GF Lemon chicken with tomato, artichoke &amp; herbs</td>
<td>GF V Sweet potato &amp; butter bean casserole with herb dumplings</td>
<td>GF Roast salmon with lemon, tomato &amp; artichoke with herbs</td>
<td>GF Roast leg of lamb Roasted new potatoes with caramelised red onions &amp; fine green beans</td>
<td>GF Breast of pheasant with red cabbage, carrots &amp; colcannon potatoes</td>
<td>GF VG Plum &amp; apple pie</td>
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<tr>
<td>Green beans with carrots &amp; roasted new potatoes</td>
<td>GF VG Fruit salad</td>
<td>New potatoes &amp; French beans</td>
<td>Treacle tart with clotted cream</td>
<td>GF Raspberry panna cotta</td>
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<tr>
<td>Sticky toffee pudding with a caramel sauce</td>
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<td>Brandy snap basket with a winter berry compoût</td>
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‘If you have a food allergy or a special dietary requirement please inform a member of the hospitality team.’

- **VG - Vegan**
- **V – Vegetarian**
- **GF – Gluten free**