

	Sun 16th Oct	Mon 17th Oct	Tue 18th Oct	Wed 19th Oct	Thu 20th Oct	Fri 21st Oct	Sat 22nd Oct
Lunch		Purée Égyptienne ~~~ Lancashire Hot Pot Cod with Spiced Red Lentils v Vegetable and Bean Stroganoff, Boiled Potatoes, Carrots, Char Grilled Aubergine SALAD OF THE DAY Artichoke and Chorizo Sausage ~~~ Peach Pie and Custard	VIETNAMESE LUNCH Rice Noodle Soup ~~~ Beef with Bamboo Shoots Chicken in a Coconut Curry Sauce v Stir Fried Quorn with Sweet Chilli Sauce, Spicy Rice Saigon Noodles Stir Fried Vegetables ~~~ Mango Nut Cake	Carrot and Apple Soup ~~~ Haddock on Chorizo Fricasée Grilled Sausages and Onion Gravy v Pesto Pasta with Artichokes and Mushrooms Sauté Potatoes, French Beans, Sweetcorn SALAD OF THE DAY Roasted Vegetable and Halloumi ~~~ Baked Apple and Custard	Mushroom Soup ~~~ Braised Steak with Onions Roast Belly Pork and Lemon and Thyme Stuffing v Mushroom Ravioli, Creamed Potatoes, Broccoli, Purée of Butternut Squash SALAD OF THE DAY Prawn and Grapefruit ~~~ Coffee Sponge and Sauce	Chicken and Leek Soup ~~~ Baked Cod with a Ginger and Lemon Crust Grilled Mackerel Mustard Sauce v Vegetarian Lasagne Chipped Potatoes, Boiled Parsley Potatoes, Cauliflower, Peas, SALAD OF THE DAY Chicken Caesar ~~~ Ginger Nut Caramel Tart	Please pre-book on line for SCR lunch. Set menu as per chef - hot main course, sweet cheese or fresh fruit bowl
Dinner	Wild Mushrooms à la Crème ~~~ Garlic and Rosemary Crusted Roast Loin of Lamb with Red Wine Jus Château Potatoes, Carrots ~~~ Profiteroles with Chocolate Sauce	Spiced Chicken with Salad ~~~ Grilled Monk Fish Argenteuil Saffron Rice Spinach ~~~ Lime Torte	Smoked Fishes ~~~ Stuffed Quail with Orange and Cranberry Sauce Parisienne Potatoes, French Beans with Olives ~~~ Rhubarb Crumble and Clotted Cream	Roasted Tomato, Red Onion and Basil Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce Roast Potatoes, Cabbage, ~~~ Chocolate Velvet with Berry Compote Cream and Coulis	Garlic Prawns and Saffron Rice ~~~ Oak Smoked Chicken, Grape and Rocket Salad with Chive Dressing ~~~ Venison Casserole with Herbs and Smoked Bacon in Filo Parcel Duchess Potatoes, Glazed Carrots ~~~ Apple Tarte Tatin	Orange, Mint and Grapefruit Cocktail ~~~ Stuffed Maize Fed Chicken Suprême with Goats Cheese and Spinach Sweet Potato Mash , Broccoli ~~~ Mascarpone with Mixed Berries and Nuts	Roasted Tomato and Mozzarella on Brioche ~~~ Pan Fried Halibut with Watercress Sauce New Potatoes, French Beans ~~~ Lemon Meringue Tart with a Medley of Berries

We can cater for specific food allergies with advance notice. Please email a member of the Catering Management Team
 Head Chef kitchen@magd.ox.ac.uk Food & Beverage Service Management buttery@magd.ox.ac.uk Butler butler@magd.ox.ac.uk

Menus may be subject to change