

Breakfast is Served Monday to Saturday, 8am until 9.30am, menu items change daily.

	Sun 6th Nov	Mon 7th Nov	Tue 8th Nov	Wed 9th Nov	Thu 10th Nov	Fri 11th Nov	Sat 12th Nov	
Lunch	<p>Vegetable Soup ~~~~ Roast Chicken v Vegetable and Bean Pie, Salad Bar Roast Potatoes, Creamed Potatoes, Carrots, Braised Leeks ~~~~ Apple and Blackberry Tart and Custard</p>	<p>Celery Soup ~~~~ Roast Turkey with Trimmings Chilli Con Carne v Roasted Vegetables with Penne Pasta, Salad Bar Roast Potatoes, Pilau Rice, Carrots, Cut Beans ~~~~ Rhubarb Crumble and Cream</p>	<p>Asparagus Soup ~~~~ Roast Lamb with Mint Sauce Fish Pie with Chives v Stuffed Peppers with Tomato Sauce, Salad Bar Roast Potatoes, Lattice Potatoes, Country Vegetables, Swede ~~~~ Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Leek and Potato Soup ~~~~ Roast Beef with Yorkshire Pudding Spicy Lamb, Onion and Peppers in a Spinach Wrap v Mushroom Ravoli in White Wine Sauce, Salad Bar Roast Potatoes, Potato Wedges, Broccoli, Cauliflower ~~~~ Banoffee Pie</p>	<p>Minestrone Soup ~~~~ Haddock with a Parmesan and Herb Crust Pasta Bolognaise v Mozzarella and Tomato on Focaccia, Salad Bar New Mids, Southern Fried Spiral Potatoes, Cauliflower, Courgettes ~~~~ Apricot Pie and Custard</p>	<p>Parsnip Soup ~~~~ Turkey Escalope with Cranberry Sauce Beef Tikka Pappadam and Chutney v Vegetarian Lasagne Salad Bar Saffron Rice Parsley Potatoes, French Beans, Ratatouille ~~~~ Marmalade Sponge with Custard Sauce</p>	<p>That Vegetable Soup ~~~~ Haddock in Batter Braised Frankfurters and Onions v Vegetable Curry, Salad Bar Chips, Boiled Potatoes, Green Beans, Leeks ~~~~ Pear and Frangipane Tart with Cream</p>	<p>Menu As Per Chef</p>
Dinner	<p>Pea and Mint Soup ~~~~ Steak and Mushroom Pie Whiting Provencale v Cheese and Pepper Cannelloni Salad Bar Creamed Potatoes, Parsley New Potatoes, Broccoli, Cauliflower ~~~~ Mince Meat Tart and Custard</p>	<p>MALAYSIAN STYLE LUNCH Fish Lime and Pineapple Soup ~~~~ Pork and Potato Curry Spiced Chicken v Sweet & Sour Vegetables, Coconut Milk Rice Potato and Spinach Dan Sayur, Pumpkin Sago ~~~~ Sago Gula Melaka (Sago Pudding with Palm Sugar)</p>	<p>Mushroom Soup ~~~~ Turkey Escalope with Honey and Thyme Sauce Grilled Cumberland Sausages and Onions v Spinach Bake with Mushrooms and Tomatoes, Salad Bar Creamed Potatoes, Chips, Courgettes, Mixed Vegetables ~~~~ Jam Suet Pudding and Custard</p>	<p>French Onion Soup with Croustion ~~~~ Game Pie Fishcakes with Dill Sauce v Vegetable Layered Crook Pot, Salad Bar Heritage Potatoes, Cubed Potatoes, Savoy Cabbage, Baked Parsnips ~~~~ Steamed Toffee Banana and Pecan Pudding</p>	<p>Creem of Parsnip Soup with Chives ~~~~ Grilled Whiting with Asparagus and White Wine Sauce v Wild Mushroom Tartlet, Lucy Potatoes, French Beans ~~~~ Baked Figs in Filo with Greek Yoghurt</p>	<p>Tomato Soup ~~~~ Pork à la King v Chickpea and Vegetables in a Roasted Red Pepper Sauce, v Macaroni Cheese with Mushrooms Salad Bar Pilau Rice, Southern Fried Spiral Potatoes, Peas and Sweetcorn, Carrots ~~~~ Ginger Bread and Butter Pudding</p>	<p>Marrinated Artichokes with Wild Rocket ~~~~ Roast Pork with Crackling and Apple Sauce v Aubergine & Courgette Gateau with Tomato Chutney, Roast Potatoes, Florets of Broccoli and Cauliflower ~~~~ Lemon Posset</p>	<p>Formal Hall</p>

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