

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

	Sun 10th Jun	Mon 11th Jun	Tue 12th Jun	Wed 13th Jun	Thu 14th Jun	Fri 15th Jun	Sat 16th Jun
Lunch		Vegetable Broth ~~~ Pork Chop with Apple Rings Hot Dog , Onions, Roll and Relish v Courgette and Quinoa stuffed Peppers, Salad Bar Creamed Potatoes, Chips, Swede, Peas ~~~ Rhubarb and Clotted Cream	AROUND THE WORLD Gazpacho ~~~ Pininyahang Manok (Chicken - Philippines) Lamb Tagine (Morocco) v Layered Vegetable and Lentil Enchiladas , Kartoffelpuffer (Potato Pancakes - Germany), v Israeli Cous Cous Cajun Vegetables (America), Fried Cauliflower (Lebanon) ~~~ Apple Strudel (Eastern Europe)	Celery Soup ~~~ Chicken Provençale Baked Herbed Whiting v Bulgar Wheat and Spinach Pilaff with Labneh, Salad Bar Mashed Potato, New Potatoes, Cabbage, Peas ~~~ Strawberries and Clotted Cream	Borscht ~~~ Grilled Cumberland Sausages and Onions Meat Pizza v Vegetarian Lasagne Salad Bar Chips, Parsley New Potatoes, French Beans, Carrots ~~~ Crème Caramel	Minestrone Soup ~~~ Cod in Batter Spaghetti Bolognese v Vegetarian Samosa with Jalfrezi Curry Sauce, Salad Bar Chips, Parsley Potatoes, Peas, Whole Beans ~~~ Apricot Crumble and Custard	Menu As Per Chef
Dinner	Roast Turkey with Trimmings Gammon Grills with Pineapple v Tortellini with Mushrooms in Cheese Sauce Salad Bar Roast Potatoes, Southern Fried Spiral Potatoes, Cabbage, Broccoli ~~~ Treacle Tart and Custard	Sauté of Turkey with Mushrooms in White Wine Sauce Spaghetti Bolognese v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Hash Browns Pilaff Rice Carrots, Cut Beans ~~~ Strawberry Mousse	Spicy Lamb, Onion and Peppers in a Spinach Wrap Roast Pork and Apple Sauce v Penne Pasta with Roasted Tomatoes, Garlic and Chick Peas Salad Bar Roast Potatoes, Potato Wedges, Whole Beans, Buttered Leeks ~~~ Rhubarb Crumble and Cream	Chicken Kiev with Garlic and Parsley Sauce Chilli Con Carne v Pasta Shells with Tomato, Rocket and Pesto Salad Bar Rice, Chips, Peas and Sweetcorn, Courgettes Provençale ~~~ Lemon Cheesecake	Roast Lamb with Stuffing and Mint Gravy Shepherds Pie v Baked Macaroni Cheese Salad Bar Roast Potatoes, Delmonico Potatoes, Cabbage, Swede ~~~ Pineapple Upside Down Sponge & Custard	Chicken Korma Lasagne v Vegetarian Bake with Crunch Topping, Rice, Lattice Potatoes, Broccoli, Carrots ~~~ Fresh Fruit Salad	Breaded Turkey Steaks Sun Dried Tomato and White Wine Sauce Meatballs in Provençale Sauce v Cous Cous, Goats Cheese and Squash Bake, Salad Bar Croquette Potatoes, Pasta Mixed Vegetables, French Beans ~~~ Coffee and Walnut Gateau
Formal Hall	v Gnocchi Béarnaise, ~~~ Roast Beef with Yorkshire Pudding v Aubergine Stuffed with Mixed Beans and Tomato Sauce, Roast Potatoes, Cabbage ~~~ Exotic Fresh Fruit Salad		FOUNDERS DAY Baked Sea Bass on Asparagus Mash with White Wine Sauce v Halloumi, Red Pepper and Spinach on Asparagus Mash with White Wine Sauce, ~~~ Roast Loin of Lamb with Apricot and Mint stuffing, served with Roast Jus v Lentil and Vegetable Cutlet with Apricot and Mint Stuffing served with Roast Jus, Rissolées Potatoes, Vichy Carrots ~~~	WHOLEWAY HALL Goats Cheese & Watercress Quiche, ~~~ Garlic and Herb Roasted Quail v Stuffed Beef Tomatoes with Herb Crust, Château Potatoes, Baby Carrots ~~~ Panna Cotta with Pomegranate Glaze	Consommé Celestine ~~~ Baked Sea Bream on Pea and Mint Purée with Shredded Smoked Salmon and White Wine Sauce v Roasted Vegetables and Tempeh Cutlets with Pea and Mint Purée and White Wine Sauce, Parisienne Potatoes, Romanesco Cauliflower ~~~ Profiteroles with Chocolate Sauce and Strawberries Vanilla Ice Cream	v Baked Spinach, Wild Mushrooms, Roasted Squash and Goats Cheese Filo Parcel, ~~~ Pan Fried Breast of Duck with Plum and Ginger Chutney v Vegetable Terrine with Plum and Ginger Chutney, Duchess Potatoes, Stir Fried Vegetables ~~~ Lemon Posset	Steamed Halibut with Marinated Asparagus and Sundried Tomato served with White Wine Sauce v Polenta and Spinach Cakes with Marinated Asparagus and Sundried Tomato served with White Wine Sauce, ~~~ Roast Loin of Venison with Orange and Beetroot Red Wine Jus v Garlic Roasted Vegetables and Tempeh Gateau with Wild Mushrooms and Red Wine, Château Potatoes, Broccoli, Red Cabbage

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