

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

| | Sun 26th Feb | Mon 27th Feb | Tue 28th Feb | Wed 1st Mar | Thu 2nd Mar | Fri 3rd Mar | Sat 4th Mar |
|-------------|---|--|---|--|---|---|---|
| Lunch | | <p>Leek Soup ~~~</p> <p>Lamb Burger with Red Onion & Chilli Chutney</p> <p>Haddock with a Parmesan and Herb Crust</p> <p>v Courgette and Mushroom</p> <p>Quiche, Chips, Parsley Potatoes, Green Beans ~~~</p> <p>Apple Pie and Cream</p> | <p>LEBANESE STYLE LUNCH</p> <p>Red Lentil Soup ~~~</p> <p>Potato and Beef Stew</p> <p>Lebanese Chicken with 7-Spice</p> <p>v Middle Eastern Broad Bean Stew, Mujaddara (Lentils with Rice)</p> <p>Fried Cauliflower ~~~</p> <p>Sahlab</p> | <p>Mushroom Soup ~~~</p> <p>Duck Legs Chilli Plum Sauce v Stir Fried Vegetables with Noodle & Garlic Sauce, v Vegetable Spring Rolls, Noodles, Rice</p> <p>Courgettes with Red Onion, Broccoli ~~~</p> <p>Rhubarb Fool</p> | <p>Carrot and Coriander Soup ~~~</p> <p>Golden Parmesan Chicken v Spiced Vegetable and Lentil Tortilla, v Grilled Tofu and Vegetable Kebabs with Sweet Chilli Sauce, Potato Wedges, French Beans ~~~</p> <p>Bread Pudding with Custard</p> | <p>Minestrone Soup ~~~</p> <p>Cod in Batter</p> <p>Quiche Lorraine</p> <p>v Sweet and Sour Tempura Vegetables, Chips, Boiled Parsley Potatoes, Spinach ~~~</p> <p>Fresh Fruit Salad</p> | <p>Menu As Per Chef</p> |
| Dinner | <p>Soup of the Day ~~~</p> <p>Roast Pork and Apple Sauce v Falafel & Spinach Burgers with Salsa, v Macaroni Cheese</p> <p>Roast Potatoes, Chips, Cabbage, Carrots ~~~</p> <p>Gateau</p> | <p>Soup of the Day ~~~</p> <p>Chilli Citrus Chicken v Quorn with Stir Fried Vegetables and Bean Sprouts, v Vegetable Pie, Potato Wedges, Rice, Peas and Sweetcorn, Broccoli ~~~</p> <p>Gooseberry Crumble and Custard</p> | <p>Soup of the Day ~~~</p> <p>Cumberland Sausage v Lentil Sheperds Pie, v Gnocchi with Mushroom Chives & Provencale Sauce</p> <p>Parmentier Potatoes, Green Beans, Sautéed Courgettes ~~~</p> <p>Fruit Trifle</p> | <p>Soup of the Day ~~~</p> <p>Thai Style Chicken Suprême v Grilled Aubergine filled with Spiced Vegetables and Lentils, v Pasta Provençale with Mushrooms and Feta</p> <p>Potato Wedges, Rice Green Beans, Peas ~~~</p> <p>Bakewell Tart and Cream</p> | <p>Soup of the Day ~~~</p> <p>Southern Style Breaded Pork Chop</p> <p>Grilled Salmon, Rosemary and Sunflower Seeds</p> <p>v Vegetarian Quorn Mince</p> <p>Lasagne, Parsley Potatoes, Courgettes, Mixed Vegetables ~~~</p> <p>Banana Cake with Custard</p> | <p>Soup of the Day ~~~</p> <p>Thai Green Chicken Curry v Cous Cous with Lemon Tarragon Vegetables, v Mini Vegetable Samosas with Mango Chutney, Pilau Rice, Stir Fried Vegetables ~~~</p> <p>Chocolate Gateau</p> | <p>Soup of the Day ~~~</p> <p>Chicken Chow Mein v Vegetable Spring Rolls, v Vegetable Chow Mein, Southern Fried Spiral Potatoes, New Potatoes, Sweetcorn ~~~</p> <p>Various Cold Sweets</p> |
| Formal Hall | <p>Goats Cheese and Caramelised Red Onion Tart, Mixed Salad Leaves and Balsamic Reduction Dressing ~~~</p> <p>Chalk Stream Trout on Celeriac Mash With Crispy Rocket and Basil Dressing</p> <p>v Aubergine Parmigiana with Green Lentil's, New Potatoes, Courgettes Provençale ~~~</p> <p>Rhubarb and Ginger Custard Tart</p> | | | <p>ST DAVID'S DAY FORMAL HALL</p> <p>Leek Soup with Rarebit Croute ~~~</p> <p>Braised Lamb Shanks</p> <p>V Caerphilly and Leek Tart, Tatws Popty - Roasted Parsnip ~~~</p> <p>Snowdon Pudding</p> | <p>v Red Lentil and Sweet Potato Pâté with Cranberry Chutney, ~~~</p> <p>Pork Loin and Black Pudding Wellington</p> <p>v Mushroom and Tarragon Strudels with Madeira Sauce, Dauphinoise Potatoes, Purple Sprouting ~~~</p> <p>Raspberry Cheesecake</p> | <p>Roasted Cherry Tomato and Red Onion Soup ~~~</p> <p>v Arancini (Risotto Balls) with a Ragu of Vegetable and Beans, Tenderstem Broccoli ~~~</p> <p>Crème Brûlée</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