



7 DAY MENU

WEEK COMMENCING

Week 3

Catered Halls

Monday *Tuesday* *Wednesday* *Thursday* *Friday* *Saturday* *Sunday*

World Favourites

The Essentials

Thai Spiced Chicken with Prawn Crackers	Lamb Meatballs with Tomato & Basil Sauce	Beef Cannelloni with Garlic Bread	Roasted Pork in a Roll with Crackling & Apple Sauce	Battered Cod Fillet with Lemon	Roasted Chicken Pieces with Sweet & Sour Sauce	Roast Beef with Gravy & Yorkies
Tofu & Asparagus Pad Thai (V)	Roasted Aubergine with Vegetable Couscous (V)	Mediterranean Vegetable & Mascarpone Pizza (V)	Mushroom Wellington (V)	Chilli Lime Haddock	Tofu & Butternut Laska (V)	Brie, Courgette & Spinach Crumble (V)
Pretzel Dog with Crispy Onions	Roasted Cod, Ballotti Beans, Chorizo & Green Peppers	Cajun Breaded Turkey Escalope with Salsa	Chicken Tikka Naan, Kachumber Salad & Mango Chutney	Carrot & Lentil Cottage Pie (V)	Caribbean Pork	Pesto & Mozzarella Pork Loin Steak
Pasta with a Choice of:	Mushroom, Spinach & Blue Cheese Lasagne (V)	Chickpea & Apricot Tagine (V)	Cauliflower & Chickpea Curry (V)	Turkey Enchilada with Cheese Topping	Vegetarian Cheese Burger with Tomato Chutney (V)	Asparagus & Butternut Squash Risotto (V)
Olive Pesto Sauce (V) or Carbonara Sauce	Spicy Tomato Noodles Jacket Wedges	Dauphinoise Potatoes Lattice Fries	Twister Fries Basmati Rice	Pepper, Sweetcorn & Bean Fajitas (V)	Szechuan Rice Sauté Potatoes	Roast Potatoes Coriander Noodles
Julienne Fries New Potatoes	Ratatouille Garden Peas	Sautéed Leeks with Cheese Sauce Roasted Carrots	Stir-Fry Vegetables Fine Green Beans	Fajita Spiced Fries Tomato Rice	Vegetable Medley Roasted Courgettes	Roasted Roots Savoy Cabbage
Broccoli Florets Sweetcorn Wheels	Salad Bar Baked Jackets Baked Sweet Potato Baked Beans	Salad Bar Baked Jackets Baked Sweet Potato Baked Beans	Salad Bar Baked Jackets Baked Sweet Potato Baked Beans	Mushy Peas Mexican Sweetcorn	Salad Bar Baked Jackets Baked Sweet Potato Baked Beans	Salad Bar Baked Jackets Baked Sweet Potato Baked Beans

UoE Food Allergen Disclaimer: The University of Exeter makes every attempt to identify ingredients that may cause an allergic reaction to those with food allergies. However, there is always a risk of contamination as in our food preparation areas we use products such as **milk, eggs, gluten, fish, crustaceans, molluscs, peanuts, other nuts, sulphites, sulphur dioxide, sesame seeds, celery, mustard, lupin and soya**. Although we have strict cross contamination practices and policies in place, we cannot guarantee a total absence of these products in any of our dishes. Customers with food allergies must be aware of this risk. The University of Exeter will not assume any liability for an adverse reaction to the food or drink that it has provided.

FRESHLY PREPARED RIGHT HERE EVERY DAY