

# College Menus

## September

### 2020



UNIVERSITY OF  
**OXFORD**



BEYOND  
ORDINARY  
FOOD



**OCCASIONS**  
AT OXFORD

**O N L Y**

AT OXFORD

## How to order

- Breakfast - Delivered between 7.30am and 8.30am
- Lunch - Delivered between 12.00pm and 1.00pm
- Dinner - Delivered between 5pm and 6pm

*Please let us know your meat or vegetarian choice on the order form*

### Notes:

- Charges will be added to your College Battels.
- All food will be delivered in disposable containers with disposable cutlery  
***Please let us know if this is not required.***
- All dietary requirements will be handled on a case by case basis - please put these in the box on the order form.
- **Drop offs will be delivered to the Broad Street or Holywell Manor Lodge.** *If you are in isolation you will need to arrange someone to deliver this to your door.*



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Prices:

Breakfast - £4.50 per person

Lunch - £4.50 per person

Dinner £6.00 per person

Snack box £3.50 per person

*Please note VAT will be added at the standard rate.*

Delivery is included in the pricing

- Order forms (in the final pages of this pack) are to be submitted as follows:

For delivery on *Saturday or Monday*, by 11am the previous Wednesday

For delivery on *Sunday or Tuesday*, by 11am the previous Thursday

For delivery on *Wednesday*, by 11am the previous Friday

For delivery on *Thursday*, by 11am the previous Monday

For delivery on *Friday*, by 11am the previous Tuesday

- This is a chargeable service. *Charges will be added to student battels*



## Week 1 – 31<sup>st</sup> August – 6<sup>th</sup> September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>
Croissant, Honey & granola yoghurt pot, Piece of fresh fruit	Pain au chocolat, Yoghurt pot topped with fruit compote, Piece of fresh fruit	Maple & pecan plait, Strawberry yoghurt pot, Piece of fresh fruit	Croissant, Honey & granola yoghurt pot, Piece of fresh fruit	Pain au chocolat, Yoghurt pot topped with fruit compote, Piece of fresh fruit	Maple & pecan plait, Strawberry yoghurt pot, Piece of fresh fruit	Croissant, Honey & granola yoghurt pot, Piece of fresh fruit
<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>
Bottled water	Bottled water	Bottled water	Bottled water	Bottled water	Bottled water	Bottled water
Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit
<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>
Chicken & bacon Caesar salad	B.L.T sandwich on malted wheat bread	Harrisa chicken salad baguette	Beef , horseradish mayo & tomato sandwich on white bread	Tuna & sweet potato leafy salad	Hoi sin duck wrap	Ham, cheese & wholegrain mustard sandwich on malted wheat bread
<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>
Chickpea, feta & grainy salad	Egg mayonnaise & watercress sandwich on malted wheat bread	Somerset brie, tomato & pesto baguette	Cheddar, apple & date coleslaw sandwich on white bread	Mozzarella, orzo & pesto salad	Super greens wholemeal wrap (ve)	Two cheese & spring onion sandwich on malted wheat bread
<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>
<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>
Moroccan chicken tagine with spicy cous cous	Moroccan spiced pork shoulder, coconut & borlotti bean stew with cous cous	Lamb keema indian inspired wrap with onion bhajis	Thai green vegetable & chicken curry with jasmine rice	Beef & bean chilli with herbed rice	Minted lemon pork escalope with green beans & potatoes	Rosemary roast chicken leg with roast potatoes & vegetables
<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>
Squash, pepper & aubergine tagine with spicy cous cous (ve)	Thai green vegetable & chickpea curry with rice (ve)	Butternut squash, spinach & panner indian inspired wrap with onion bhajis	Thai red tofu & vegetable curry with jasmine rice (ve)	Vegetable & five bean chilli with herbed rice (ve)	Plant based hoisin stir fry with vermicelli noodles (ve)	Rosemary roasted artichoke & vegetables with roast potatoes (ve)
<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>
Chocolate brownie	New York cheesecake	Tart au Citron	Carrot cake	Chocolate fudge cake	Lemon meringue slice	Victoria sponge

## Week 2 – 7<sup>th</sup> – 13<sup>th</sup> September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>	<b>Breakfast</b>
Croissant, Honey & granola yoghurt pot, Piece of fresh fruit	Pain au chocolat, Yoghurt pot topped with fruit compote, Piece of fresh fruit	Maple & pecan plait, Strawberry yoghurt pot, Piece of fresh fruit	Croissant, Honey & granola yoghurt pot, Piece of fresh fruit	Pain au chocolat, Yoghurt pot topped with fruit compote, Piece of fresh fruit	Maple & pecan plait, Strawberry yoghurt pot, Piece of fresh fruit	Croissant, Honey & granola yoghurt pot, Piece of fresh fruit
<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>	<b>Lunch</b>
Bottled water	Bottled water	Bottled water	Bottled water	Bottled water	Bottled water	Bottled water
Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit	Mixed pot of cut seasonal fruit
<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>
Cajun chicken and rocket sandwich on white bread	Moroccan spiced turkey & bulgur wheat salad	Bacon, brie & tomato chutney sourdough baguette	Coronation salad with madras spiced chicken & roasted carrots	Tuna mayo, cucumber & watercress sandwich on malted wheat bread	Sweet chilli chicken & spinach wrap	Ham, coleslaw & mixed leaves sandwich on white bread
<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>
Cheddar ploughmans sandwich on white bread	Roasted pepper, onion, aubergine & courgette pasta with tomato dressing	Falafel & beetroot slaw sourdough baguette	Coronation salad with madras spiced tofu & roasted carrots (ve)	Humous, roasted peppers & rocket on malted wheat bread	Maple butternut squash, red onion & spinach wrap	Cheddar, sun blushed tomato & onion sandwich on white bread
<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>	<b>Dinner</b>
<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>	<b>Meat option</b>
Pork Pad Thai with vegetable samosas	Italian sausage, pepper & olive frittata with roasted vegetables & coriander cous cous	Chicken tikka masala with herbed rice	Korean inspired BBQ pork miso bowl with dim sum	Lincolnshire sausages, mashed potatoes & onion gravy	Pang nua beef with coriander rice	Rosemary roast chicken leg with roast potatoes & vegetables
<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>	<b>Vegetarian option</b>
Tofu pad Thai with vegetable samosas (ve)	Tomato, cheese & olive frittata with roasted vegetables & coriander cous cous	Cajun vegetable & bean burrito with herbed rice (ve)	Teriyaki glazed tofu miso bowl with dim sum (ve)	Cap Cai Indonesian vegetable & tofu stirfry with sweet chilli & coriander noodles (ve)	Mushroom stroganoff with coriander rice	Pomodoro & vegan parmesan penne pasta (ve)
<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>
Chocolate brownie	New York cheesecake	Tart au citron	Carrot cake	Chocolate fudge cake	Lemon meringue slice	Victoria sponge