**OPENING TIMES**

**MONDAY – FRIDAY**
Breakfast 8.00am – 11.00am
Lunch 12.00pm – 2.00pm
Dinner 5.00pm – 7.30pm

**SATURDAY – SUNDAY**
Breakfast 9.00am – 12.00pm
Dinner 5.00pm – 7.00pm

**MONDAY**
- Honey roast parsnip soup
- Tandoori chicken breast with a raita dressing
- Pitti pie/belly pork
- Sweet potato and black bean curry (V)
- Soly taffoe pudding with a butterscotch sauce
- Warm treacle tart with pouring cream
- Chicken fajitas
- Mushroom and sun dried tomato carbonara (V)
- Warm pear and almond flan with Chantilly cream
- Apple and blackberry pie
- Spicy chicken burrito with pineapple
- Grilled beef burger with cheese
- Vegetable moussaka (V)
- Warm chocolate brownie with warm chocolate sauce

**TUESDAY**
- Woodland mushroom soup
- Vietnamese beef curry
- Spicy stuffed chicken
- Tomato linguine with green olives and capers (V)
- White onion and thyme soup
- American style pancakes
- Deep fried fish and chips
- Tomato and basil soup
- Tomatoes and spinach tagliatelle
- Piri piri belly pork

**WEDNESDAY**
- White onion and thyme soup
- Honey and soy baked pollock
- Beef lasagne
- Mediterranean charred vegetable and cherry tomato flatbread pizza (V)
- Mushroom and tarragon soup
- Butternut squash and sage tagliatelle (V)
- Students in the kitchen can purchase a hot meal for £4.00
- Grilled halloumi with a tomato and basil sauce (V)
- Half roast squash with cherry tomatoes, mascarpone and sage (V)
- Penne pasta vegetable arrabbiata with crumbled goats cheese (V)
- Fruits of the forest Eton mess

**THURSDAY**
- Carrot and coriander soup
- Oriental pork ribs
- Creamy chicken and leek pie
- Sun dried tomato, red pepper and mozzarella flatbread pizza (V)
- Chocolate fountain
- Moroccan chickpea and squash soup
- Grilled beef burger with cheese
- Butterbean and sweetcorn soup
- Beef noodle stir-fry
- Creamy spinach and goats cheese farfalle (V)
- Mushroom and sun dried tomato carbonara (V)
- Spinach and ricotta cannelloni (V)
- American style pancakes

**FRIDAY**
- Tomato and basil soup
- Roast chicken breast wrapped in bacon with watersmouth sauce
- Deep fried fish and chips
- Stuffed burger with baby gem lettuce and sweetcorn relish (V)
- Leek and potato soup
- Caribbean chicken with mango rice
- Deep fried fish and chips
- Beef and mushroom pie
- Deep fried fish and chips
- Half roast squash with cherry tomatoes, mashcapon and sage (V)
- Warm chocolate brownie with warm chocolate sauce

**WEEK ONE & SIX**
- Butternut squash and spinach soup
- Sweet and sour chicken
- Sweet and sour chicken
- Beef lasagne
- Sweet and sour chicken
- Beef lasagne
- Sweet and sour chicken
- Beef lasagne
- Sweet and sour chicken
- Beef lasagne

**WEEK TWO & SEVEN**
- Cream of courgette soup
- Cajun chicken breast with a sweetcorn relish
- Cajun chicken breast with a sweetcorn relish
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- Cajun chicken breast with a sweetcorn relish

**WEEK THREE & EIGHT**
- Pumpkin and ginger soup
- Baked chicken with a sun dried tomato sauce
- Indian butternut squash and lentil curry (V)
- Aubergine and chickpea dahl (V)
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**WEEK FOUR & NINE**
- Carrot and coriander soup
- Sweet and sour chicken
- Sweet and sour chicken
- Beef lasagne
- Sweet and sour chicken
- Beef lasagne
- Sweet and sour chicken
- Beef lasagne
- Sweet and sour chicken
- Beef lasagne

**WEEK FIVE & TEN**
- Gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery
- Mustard
- Sesame
- Sulphur dioxide
- Lupin
- Molluscs

**ALLERGENS**

Our team pride themselves on working with the best local suppliers to guarantee that great quality, fresh and seasonal meals are always on the menu.

**OUR COMMITMENT TO YOU**

**FRESH FOOD YOU CAN TRUST**

We have a full list of all the ingredients in our catered accommodation menus, please ask a member of staff for this information.

Allergens include:

- Gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery
- Mustard
- Sesame
- Sulphur dioxide
- Lupin
- Molluscs

**EAT**

The Student EAT Card provides you with a 10% discount on purchases in University restaurants, cafes and bars. It’s simple to use and convenient to pay.

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[Note: As a language model, I am unable to access the internet. This information should be available on the University’s website.]