

# Lunch 1

W/C 25 April, 16 May, 6 June, 27 June, 18 July

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Yellow Split Pea <i>(Vegan)</i>	Creamy Spinach <i>(Vegan)</i>	Lentil Bolognese <i>(Vegan)</i>	Summer Bean and Bulgur Wheat <i>(Vegan)</i>	Rice Noodle and Peanut Pho <i>(Vegan)</i>
Option 1	Mixed Bean and Vegetable Shepherdess Pie with Onion and Redcurrant Gravy Broccoli and Peas <i>(Vegan)</i>	Sweet Potato, Fine Bean and Coconut Curry Rice Naan Bread <i>(Vegan)</i>	Carrot and Squash Fritters with Babaganoush Roast New, Carrots and Broccoli <i>(Vegan)</i>	Spiced Cauliflower Cake with Cucumber, Dill and Mint Salad and Minty New Potatoes <i>(Vegan)</i>	Beetroot and Butterbean Cakes with Vegan Caesar <i>(Vegan)</i>
Option 2	Tomato, Pepper and Sweet Potato Dauphinoise with Tomato and Basil Sauce Broccoli and Peas <i>(V)</i>	Chicken, Leek and Mushroom Pie with Leek and Mushroom Sauce Crushed New Potatoes Green Vegetables	Dijon and Mint Crusted Beef with Chimichurri Roast New, Carrots and Broccoli	Chicken Katsu Curry Rice Steamed Green Vegetables	Homemade Fishcakes with Caesar Salad
Salad Box 1	Jerk Rice and Roasted Vegetable Salad Box <i>(Vegan)</i>	Jerk Rice and Roasted Vegetable Salad Box <i>(Vegan)</i>	Giant Cous Cous, Falafel and Hummus Salad Box <i>(Vegan)</i>	Giant Cous Cous, Falafel and Hummus Salad Box <i>(Vegan)</i>	
Salad Box 2	Beetroot, Roasted Carrot and Spinach Salad with Caramelised Goat's Cheese <i>(V)</i>	Beetroot, Roasted Carrot and Spinach Salad with Caramelised Goat's Cheese <i>(V)</i>		Roast Cauliflower, Orange and Carrot Hummus and Butterbean Salad <i>(Vegan)</i>	Roast Cauliflower, Orange and Carrot Hummus and Butterbean Salad <i>(Vegan)</i>
Salad Box 3		Tuna Niçoise with MSC Tuna and Free-range Egg	Tuna Niçoise with MSC Tuna and Free-range Egg	Curried Chicken, Grain and Roasted Vegetable with Lemon Dressing	Curried Chicken, Grain and Roasted Vegetable with Lemon Dressing
Dessert	Bakewell Slice with Vanilla Custard <i>(Vegan)</i>	Chocolate Fudge Tart with Raspberry Cream <i>(V)</i>	Marmalade and Cranberry Bread and Butter Pudding with Vanilla Cream <i>(V)</i>	Lemon and Poppyseed Loaf with Berry Compote <i>(V)</i>	Apple Breton Cake with Prune Cream <i>(V)</i>

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## Dinner 1

W/C 25 April, 16 May, 6 June, 27 June

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Yellow Split Pea ( <i>Vegan</i> )	Creamy Spinach ( <i>Vegan</i> )	Lentil Bolognese ( <i>Vegan</i> )	Summer Bean and Bulgur Wheat ( <i>Vegan</i> )	Rice Noodle and Peanut Pho ( <i>Vegan</i> )
Option 1	Plant-based Burger Spicy Potato Wedges Guacamole Carrot and Cabbage Coleslaw ( <i>Vegan</i> )	Lentil, Courgette and Roasted Aubergine Pasta Roasted Tenderstem with Chillies and Hazelnuts ( <i>Vegan</i> )	Vegan Mozzarella, Caper, Red Onion, Olives and Pine Nut Pizza ( <i>Vegan</i> )  Mozzarella, Caper, Red Onion, Olives and Pine Nut Pizza ( <i>V</i> ) Green Salad	Tofu in Black Bean, Spring Onion and Green Pepper Sauce with Jasmine Rice and Sugar Snap Peas ( <i>Vegan</i> )	Tandoori Cauliflower Curry Basmati Rice Celeriac and Spinach Pakora Mango Chutney Poppadom Coconut and Mint Yoghurt ( <i>Vegan</i> )
Option 2	Beetroot and Goats Cheese Burger ( <i>V</i> )	Salmon and Crab Macaroni Cheese	Chicken, Red Pepper, Red Onion and Chilli Pizza	Slow-cooked Five Spice Pork with Peppers, Choy Sum and Cashews	Keema Lamb Curry
Salad Box 1	Jerk Rice and Roasted Vegetable Salad Box ( <i>Vegan</i> )	Jerk Rice and Roasted Vegetable Salad Box ( <i>Vegan</i> )	Giant Cous Cous, Falafel and Hummus Salad Box ( <i>Vegan</i> )	Giant Cous Cous, Falafel and Hummus Salad Box ( <i>Vegan</i> )	
Salad Box 2	Beetroot, Roasted Carrot and Spinach Salad with Caramelised Goat's Cheese ( <i>V</i> )	Beetroot, Roasted Carrot and Spinach Salad with Caramelised Goat's Cheese ( <i>V</i> )		Roast Cauliflower, Orange and Carrot Hummus and Butterbean Salad ( <i>Vegan</i> )	Roast Cauliflower, Orange and Carrot Hummus and Butterbean Salad ( <i>Vegan</i> )
Salad Box 3		Tuna Niçoise with MSC Tuna and Free-range Egg	Tuna Niçoise with MSC Tuna and Free-range Egg	Curried Chicken, Grain and Roasted Vegetable with Lemon Dressing	Curried Chicken, Grain and Roasted Vegetable with Lemon Dressing
Dessert	Chocolate and Peanut Brownies ( <i>Vegan</i> )	Caramel Profiteroles ( <i>V</i> )	Tiramisu Meringue Roulade ( <i>V</i> )	Apple and Pineapple Fritters with Yoghurt and Honey Cream ( <i>V</i> )	Moong Dal Halwa with Lemon and Coconut Cream( <i>V</i> )

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# Lunch 2

W/C 2 May, 23 May, 13 June, 4 July

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Summer Vegetable Minestrone <i>(Vegan)</i>	Roasted Carrot, Cumin and Coconut <i>(Vegan)</i>	Spiced Tomato and Mixed Bean <i>(Vegan)</i>	Risotto Primavera <i>(Vegan)</i>	Mulligatawny <i>(Vegan)</i>
Option 1	Individual Sausage and Mixed Bean Casseroles Mixed Green Vegetables <i>(Vegan)</i>	Creamy Gnocchi with Red Peppers, Pine Nuts, Peas and Roquette <i>(Vegan)</i>	Sweet Potato, Spinach and Tomato Filo Pie Roasted New Potatoes Pickled Cabbage Salad <i>(Vegan)</i>	Spiced Cauliflower Cake with Cucumber, Dill and Mint Salad <i>(Vegan)</i>	Wakame Battered Banana Blossom Vegan Tartare Chips Peas with Mint <i>(Vegan)</i>
Option 2	Cauliflower, Mushroom and Leek Macaroni Cheese Mixed Green Vegetables <i>(V)</i>	Lamb, Spinach and Chickpea Curry Rice Naan Bread	Harissa and Honey Chicken with Tzatziki	Local Sausage Meatballs in Tomato and Red Wine Sauce Orzo Pasta Roquette Salad	Fish and Chips Homemade Tartare Peas with Mint Lemon Wedges
Salad Box 1	Lemon and Garlic Orzo with Roasted Vegetables and Toasted Pine Nuts and Seeds <i>(Vegan)</i>	Lemon and Garlic Orzo with Roasted Vegetables and Toasted Pine Nuts and Seeds <i>(Vegan)</i>	BBQ Lentil Meatballs with Baked Brown Rice Salad <i>(Vegan)</i>	BBQ Lentil Meatballs with Baked Brown Rice Salad <i>(Vegan)</i>	
Salad Box 2	Halloumi and Roasted Fig Salad with Giant Cous Cous and Pomegranate <i>(V)</i>	Halloumi and Roasted Fig Salad with Giant Cous Cous and Pomegranate <i>(V)</i>		Harissa Marinated Baked Tofu on Pea and Quinoa Salad <i>(Vegan)</i>	Harissa Marinated Baked Tofu on Pea and Quinoa Salad <i>(Vegan)</i>
Salad Box 3		Roasted Salmon with Soba Noodles and Edamame	Roasted Salmon with Soba Noodles and Edamame	Chicken Caesar Salad	Chicken Caesar Salad
Dessert	Apple Pie with Lemon and Blackberry Yoghurt <i>(Vegan)</i>	Brown Sugar Meringues with Strawberries and Cream <i>(V)</i>	Chocolate and Walnut Tiramisu Slice <i>(V)</i>	Caramel Crunch Bars with Raspberry Cream <i>(V)</i>	Lemon Posset with Ginger Nut Biscuits and Blueberries <i>(V)</i>

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## Dinner 2

W/C 2 May, 23 May, 13 June (no dinner on 17 June)

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Summer Vegetable Minestrone <i>(Vegan)</i>	Roasted Carrot, Cumin and Coconut <i>(Vegan)</i>	Spiced Tomato and Mixed Bean <i>(Vegan)</i>	Risotto Primavera <i>(Vegan)</i>	Mulligatawny <i>(Vegan)</i>
Option 1	Plant-based Chick'n Burger Sweet Potato Fries Beetroot and Cabbage Coleslaw Chipotle Ketchup <i>(Vegan)</i>	Creamy Sausage and Spinach Pasta Garlic Ciabatta Dressed Salad <i>(Vegan)</i>	Homemade Aubergine and Vegan 'Feta' Pizza <i>(Vegan)</i> Homemade Aubergine and Feta Pizza <i>(V)</i>	Spiced Tofu Cashew Satay Sauce Thai Noodle and Vegetable Salad <i>(Vegan)</i>	Potato, Coconut and Pea Keema Curry Basmati Rice Naan Bread Mango Chutney Homemade Pakora Coconut and Mint Yoghurt <i>(Vegan)</i>
Option 2	Spicy Bean and Mozzarella Burgers <i>(V)</i>	Beef and Mozzarella Cannelloni	Lamb, Harissa and Aubergine Pizza	Coconut and Green Curry Roasted Chicken	Chicken Korma
Salad Box 1	Lemon and Garlic Orzo with Roasted Vegetables and Toasted Pine Nuts and Seeds <i>(Vegan)</i>	Lemon and Garlic Orzo with Roasted Vegetables and Toasted Pine Nuts and Seeds <i>(Vegan)</i>	BBQ Lentil Meatballs with Baked Brown Rice Salad <i>(Vegan)</i>	BBQ Lentil Meatballs with Baked Brown Rice Salad <i>(Vegan)</i>	
Salad Box 2	Halloumi and Roasted Fig Salad with Giant Cous Cous and Pomegranate <i>(V)</i>	Halloumi and Roasted Fig Salad with Giant Cous Cous and Pomegranate <i>(V)</i>		Harissa Marinated Baked Tofu on Pea and Quinoa Salad <i>(Vegan)</i>	Harissa Marinated Baked Tofu on Pea and Quinoa Salad <i>(Vegan)</i>
Salad Box 3		Roasted Salmon with Soba Noodles and Edamame	Roasted Salmon with Soba Noodles and Edamame	Chicken Caesar Salad	Chicken Caesar Salad
Dessert	Chocolate and Raspberry Cupcakes <i>(Vegan)</i>	Banoffee Meringue Roulade <i>(V)</i>	Toffee Meringue Pie <i>(V)</i>	Ginger and Blueberry Crème Brulee <i>(V)</i>	Strawberries and Cream Kulfi <i>(V)</i>

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# Lunch 3

W/C 9 May, 30 May, 20 June, 11 July

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Chipotle and Black Bean <i>(Vegan)</i>	Sweetcorn Chowder <i>(Vegan)</i>	Thai Sweet Potato and Baby Vegetable <i>(Vegan)</i>	Asparagus and Potato <i>(Vegan)</i>	Creamy Curried Cauliflower <i>(Vegan)</i>
Option 1	Individual Pearl Barley and Roasted Vegetable Hotpots with Potato and Swede Top Cabbage with Seeds and Shallots <i>(Vegan)</i>	Butternut Squash, Chickpea and Fruit Tagine Herb and Tomato Cous Cous Coconut Yoghurt <i>(Vegan)</i>	Mushroom and Lentil Wellington with Mushroom, Shallot and Redcurrant Sauce Roast New Potatoes Tenderstem and Fine Beans <i>(Vegan)</i>	Jackfruit and Coconut Quesadillas Guacamole Coconut Yoghurt Sweet Potato Fries <i>(Vegan)</i>	Plant-based Meatballs in Tomato and Roasted Vegetable Sauce Orzo Pasta with Olive Oil and Lemon Fine Bean and Pea Salad <i>(Vegan)</i>
Option 2	Butternut Squash and Oregano Cheesecake Roasted Cherry Tomato and Harissa Sauce New Potatoes Cabbage with Seeds and Shallots <i>(V)</i>	Chipotle Chicken Stew with White Beans and Herbs Rice Green Vegetables	Spanish Style Roast Pork with Sherry Vinegar, Peppers, Tomatoes and Potatoes Almond and Roquette Picada Tenderstem and Fine Beans	Chili Chicken Enchiladas Guacamole Sour Cream Sweet Potato Fries	Tray Baked Salmon with Vegetables and Herb Oil Orzo Pasta with Olive Oil and Lemon Fine Bean and Pea Salad
Salad Box 1	Mexican BBQ Salad Box <i>(Vegan)</i>	Mexican BBQ Salad Box <i>(Vegan)</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing <i>(Vegan)</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing <i>(Vegan)</i>	
Salad Box 2	Avocado, Tomato, Mozzarella and Basil Pasta Salad <i>(V)</i>	Avocado, Tomato, Mozzarella and Basil Pasta Salad <i>(V)</i>		Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce <i>(Vegan)</i>	Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce <i>(Vegan)</i>
Salad Box 3		Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice
Dessert	Sachertorte <i>(Vegan)</i>	Sticky Plum and Custard Cake <i>(V)</i>	Coffee Crème Brulee <i>(V)</i>	Chocolate Muffins with Orange Custard <i>(V)</i>	Salted Caramel Pots with Fresh Berries <i>(V)</i>

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## Dinner 3

W/C 9 May, 30 May, 20 June (no dinner on 23, 24 June)

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Chipotle and Black Bean (Vegan)	Sweetcorn Chowder (Vegan)	<i>NO DINNER GND</i>	Asparagus and Potato (Vegan)	Creamy Curried Cauliflower (Vegan)
Option 1	Crispy Jackfruit Burger Chunky Chips Fruity Caribbean Coleslaw (Vegan)	Tomato, Caper and Olive Pasta Dressed Green Salad (Vegan)	<i>NO DINNER GND</i>	Spiced Tofu with Yellow Beancurd, Pepper and Beansprouts Jasmine Rice Steamed Green Vegetables (Vegan)	Mushroom and Roasted Squash Biryani Mango Chutney Pea Bhaji Coconut and Mint Yoghurt Cucumber Salad Poppadum (Vegan)
Option 2	Halloumi, Aubergine and Red Pepper Burgers (V)	Porchetta Pasta Ragu	<i>NO DINNER GND</i>	Sticky Honey and Garlic Sauce with Fish and Prawns	Chicken Biryani
Salad Box 1	Mexican BBQ Salad Box (Vegan)	Mexican BBQ Salad Box (Vegan)	<i>NO DINNER GND</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing (Vegan)	
Salad Box 2	Avocado, Tomato, Mozzarella and Basil Pasta Salad (V)	Avocado, Tomato, Mozzarella and Basil Pasta Salad (V)		Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce (Vegan)	Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce (Vegan)
Salad Box 3		Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	<i>NO DINNER GND</i>	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice
Dessert	Ginger Cake with Sticky Ginger Sauce (Vegan)	Ricotta and Hazelnut Cheesecakes (V)	<i>NO DINNER GND</i>	Mango and Strawberry Eton Mess (V)	Blackcurrant and Coconut Meringue Slice (V)

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