

MANCHESTER
1824

The University of Manchester

FOOD IN RESIDENCE Sustainability Facts

All halls serve **organic milk** from a local farm

Catered halls only serve **Fairtrade tea, coffee, hot chocolate, sugar and juice**

All our **eggs** are **free range**

All **fish** is **marine conservation approved**

Winner of the **Sustainable Restaurant Association Best Food Waste Strategy**

We buy as much salad and vegetables as we can **from local farms**

All our **chicken** is **free range**

Our **meat** is **red tractor certified**

All students living in catered halls receive their **own reusable mug**



FOOD
MADE
GOOD Awards
2016



Your guide to Catered Halls

Everything you need to know about catered halls at
The University of Manchester

FOOD IN ADVANCE

The cheapest way to buy food and drink on campus!



FoodInAdvance allows you to top up your University ID card with money to spend on food and drink in the cafés, restaurants and coffee shops across campus.

Visit www.manchester.ac.uk/foodoncampus to find out more

*Terms and Conditions apply please see website for more details

FOOD IN RESIDENCE

Why choose catered halls...

PARENTS?

Your son or daughter will receive a balanced meal twice a day, 5 or 7 days a week.

One less thing for you to worry about!

STUDENTS?

Save time and money and let us do all the cooking and washing up - giving you more time to study and socialise! Our restaurants are also a great place to meet new people.

Frequently asked questions...

What times are meals served?

Victoria Park

Weekdays: Breakfast – 7.30am to 9.30am

Dinner – 5.15pm to 7.15pm*

**(St Anselm and St Gabriel's evening meal is served at a set time)*

Weekends: Brunch – 11.30am to 12.30pm

Dinner – 5.15pm to 7.15pm*

**(St Anselm times vary)*

Fallowfield

Weekdays: Breakfast – 7.30am to 9.30am

Dinner – 5.15pm to 7.15pm

If I only get meals five times a week, where can I go at weekends or if I want a snack?

Some of the catered halls have basic kitchen facilities so you can prepare a meal at weekends or a snack during the day. You will also find Source Café on the Fallowfield Campus where you can buy breakfast, sandwiches, jacket potatoes, paninis, soup, snacks, drinks and much more. There are also 29 catering outlets on campus.

What if I can't make it to a meal? Do I get a refund?

No. If you know in advance that you cannot make it to a meal you can pre-order a replacement packed breakfast or dinner with a member of the food service team.

Can you cater for student's with a special dietary requirement?

We will do our best to ensure your special dietary requirements are met. Please contact a member of the food service team in your hall as soon as possible to discuss your requirements.

Can I bring a friend to dinner?

Yes. Most of our restaurants will allow you to bring a friend to dinner at a cost of £5.00 per person.

If I am not in catered halls can I still use your restaurants?

Yes. You can use the restaurants at a cost of £4.00 for breakfast and £5.00 for dinner. Alternatively you can buy a value 5/7 day meal pass for £40/£55 which includes breakfasts (brunch at weekends) and dinners.

What food is on offer?

We offer an all inclusive offer for both breakfast and dinner, including vegetarian and healthy options. Breakfast is a selection of fresh fruit, cereals, organic milk, yogurts, hot items and hot and cold drinks. For dinner we operate a five week menu cycle, typically two meat/fish dishes and a vegetarian option. Opposite is an example of one of our weekly menus:

Our catered halls are...

Victoria Park

- St Gabriel's
- Hulme Hall*
- Dalton Ellis Hall*
- St Anselm Hall*

Fallowfield

- Ashburne Hall
- Woolton Hall

Owens Park

- Tree Court
- Tower
- Little Court

**Operates 7 days a week*

Sample Menu

	Monday <small>*Meal Free Campaign*</small>	Tuesday	Wednesday	Thursday	Friday
Mains	Mozzarella melts ✓ Vegetarian Tikka masala ✓ Chicken tikka masala Grilled hoisin salmon	Jumbo hot dog Shepherd's pie topped with sweet potato mash ✓ Minced beef and potato pie Linguine served with a seafood sauce	Filled omelettes Red bean stew ✓ Sticky BBQ pork steak Roast beef and Yorkshire pudding	Falafel and spinach burger with pitta bread ✓ Vegetable lasagne ✓ Beef lasagne Grilled cod with tomato salsa	Freshly battered cod Spicy lentil casserole ✓ Ham and mushroom carbonara Fiery chicken drumsticks
	Jackets / sweet potatoes Fragrant rice Spicy wedges Naan and mango chutney Fresh seasonal vegetables	Jackets / sweet potatoes Parsley potatoes Gravy Parmesan Fresh seasonal vegetables	Jackets / sweet potatoes Roast potatoes Chips Parmesan Gravy Fresh seasonal vegetables	Jackets / sweet potatoes Sweet potato fries New potatoes Garlic bread Parmesan Fresh seasonal vegetables	Jackets / sweet potatoes Chips Lemon, flat parsley and tartare sauce Fresh seasonal vegetables
Sides					
Dessert / Salad Bar	A selection of fresh salads produced in-house to accompany your meal				
	Daily changing dessert • Fruit • Yogurts • Jelly pots • Rice pots • Fresh fruit salad				

Vegetarian ✓ Vegan Bold

For further information please email foodinresidence@manchester.ac.uk