

STUDENTS WITH SPECIAL DIETARY NEEDS

McGill Food and Dining Services caters to students with special dietary needs on an individual basis. We encourage students to contact the Executive Chef and/or Manager in each of the residential dining halls to report their special needs.

In addition, please note the following specifications for each of the four Residential Dining Halls pertaining to special dietary requests. It is strongly recommended that students consider these specifications before choosing a Residence Hall.

RESIDENTIAL DINING HALL PROFILES REGARDING PARTICULAR DIETARY NEEDS

BISHOP MOUNTAIN DINING HALL

This Dining Hall offers the best variety of **MADE WITHOUT GLUTEN** food choices and caters to students who are gluten-intolerant. Made Without Gluten options are available at every meal.

Choices include soups, cereals, breads, pastas and hot entrees.

CARREFOUR SHERBROOKE DINING HALL

This Dining Hall has a focus on preparing and offering an interesting variety of **VEGAN AND VEGETARIAN** entrees and food choices. There is always a vegan and vegetarian hot food choice available at every meal.

Choices include vegan soups and sandwiches, salad bar, pizzas, paninis, pastas and hot entrees. Lactose-free beverages and desserts are also available daily.

NEW RESIDENCE DINING HALL

Although NOT equipped with a Kosher kitchen, this Dining Hall provides extra kosher foods such as bagels, sandwiches, pastries and desserts.

ROYAL VICTORIA DINING HALL

This Dining Hall offers an interesting variety of **VEGAN, VEGETARIAN AND HALAL** entrees and food choices. There is always a vegan and vegetarian hot food choice available at every meal. Halal options are also available on certain menu rotations.

Choices include vegan soups and sandwiches, salad bar, pizzas, paninis, pastas and hot entrees.

Lactose-free beverages and desserts are also available daily.

HALAL burgers are available daily upon request, and HALAL bone-in chicken and various hot entrees are available when offered on the menu.