



Lunch Menu w/c 24th of April 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Cream of courgette (V)	~	Carrot & coriander (V)	Minestrone (V)	Creamed vegetable (V)
Sharing Boards/ Jacket Potato	King Edward with curried beef mince	Quiche Lorraine & Baby Spinach, Leek & Cheddar Quiche	~	~	King Edward baked beans & cheese
Bistro Main	Ham & mushroom linguine served with garlic bread & parmesan	Coconut fish curry served with basmati rice, poppadum & mango chutney	Cottage pie served with spring vegetables	Chicken & leek pie served with crushed herbed new potatoes & peas	Lamb Kofta Burger With Potato Wedges, Salad & Tzatziki
Vegetarian Main	Vegetable Fricassée & Herb Rice	Stuffed Pepper With Quinoa, Cucumber & Mint Salad	Gnocchi With Baked Squash, Spinach & Parmesan	Spring Vegetable Paella With Tomato Tortilla	Tomato & Basil Arrancini, Rocket Salad
Pudding	Lemon curd sponge cake	Coffee & Walnut Cake	Eton Mess pots	Rhubarb Fool Pots	Apple & Berry Crumble

Dinner Menu w/c 24th of April 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY - Formal Hall	THURSDAY	FRIDAY
Soup	Cream of courgette (V)	Tomato & Basil (V)	Salad of roasted squash, beetroot & garlic with feta cheese & pea shoots	Minestrone (V)	Creamed vegetable (V)
Main Course	Ham, egg 'n chips with slow roasted Heritage tomatoes	Shepherds' pie served with leek & cheddar and spring greens	Suffolk chicken breast, pesto mash, zucchini fritters, tomato & olive sauce	Thai Beef Penang, Coconut Rice & Prawn Crackers	Smoked Mackerel, Leek & Horseradish Quiche, Parmentier Potatoes & Green Beans
Vegetarian Main	Vegetable hotpot served with steamed rice	Minestrone vegetarian pasta bake topped with mozzarella & served with salad	Sweet & sour style roasted pineapple, cashew nut & pepper stir fry with fragrant coconut rice	Sweet potato falafel with tomato couscous	Quorn Cottage Pie
Dessert	Lemon curd sponge cake	Coffee & Walnut Cake	Baked Alaska & strawberry sauce Selection of British & Continental cheeses	Rhubarb Fool Pots	Apple & Berry Crumble

Dining Protocol

Unless otherwise specified, College members are welcome to invite up to five guests to lunches, Formal Halls or other dinner events. The use of electronic devices such as smartphones and tablets is not permitted at dining events. Please ensure that your devices are switched off or silenced before meals begin.

Dining Hall Dress Protocol

In keeping with the general ethos of the College, informal dress is acceptable for all meals except Formal Halls, where jacket and tie is the guideline standard for gentlemen, and Feasts, where dinner suits are welcomed but are not essential. Appropriate attire for ladies is at their discretion, but usually shoulders are covered at Formal Halls. Gowns are rarely worn in College, except at Graduation Dinners.