



CLARE HALL CAMBRIDGE

WEEKLY MENU W/C 30 SEPTEMBER

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
LUNCH					
SOUP/GRAZING STATION	Roasted butternut lemongrass and coconut (Vegan)	Italian sharing board	Roasted parsnip and maple(Vegan)	Pea and mint soup (Vegan)	Roast pepper and red lentil (Vegan)
MAIN	Spicy pulled pork with Sriracha mayo, minted slaw, mixed leaves and flatbreads	Traditional Pugliesen panzerotti filled with beef ragu and cheese herb-roasted new potatoes and Italian mixed salad	Roast chicken legs with chef's stuffing, apple and pear sauce polenta coated roast potatoes chicken gravy pot, seasonal vegetables	Beef mushroom and red vine tomato pie with creamy mashed potatoes, savoy cabbage and roast parsnips	Forgotten Friday Fish Beer battered fish, chunky chips, minted mushy peas, homemade tartare sauce/ battered sausages, curry sauce, pickled onions
VEGETARIAN	BBQ Jack fruit with sriracha mayo, creamy slaw mixed leaves and flatbreads	Traditional Pugliesen panzerotti filled with tomatoes, peas and cheese herb-roasted new potatoes and Italian mixed salad	Roasted vegetable and bulgur wheat lattices with polenta coated roast potatoes, seasonal vegetables, vegetarian gravy pot	Mushroom leek and cheddar pie with creamy mashed potatoes, savoy cabbage and roast parsnip	Panko coated mozzarella with plum sauce skin-on fries and mixed leaves
SALAD BAR			Daily seasonal salads		
PUDDINGS	The best banoffee pie	Tiramisu	Croissant and marmalade bread and butter pudding with orange custard	Mixed berry crumble with almond custard	Swiss roll

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DINNER					
SOUP/GRAZING STATION	Roasted butternut lemongrass and coconut (Vegan)	Roasted maple and parsnip (Vegan)	Pea and mint arancini with smoked cheese, arrabiata sauce and watercress	Pea and mint soup (Vegan)	Roast pepper and red lentil (Vegan)
MAIN	Amazing tilapia tostadas with guacamole, pico de gallo and soured cream served with Mexican rice	Lamb tagine with fruity couscous, and minted yoghurt	Pan-seared smoked haddock with crushed citrus new potatoes, poached Duck eggs and mustard hollandaise	Chorizo burger with roasted peppers, hummus, rocket and sweet chilli and yoghurt sauce in a brioche bun, skin-on fries	Penne carbonara with watercress salad garlic bread
VEGETARIAN	Vegetarian quesadillas with Mexican rice	Moroccan stuffed aubergine with spicy tomato sauce and mixed salad	Charred and spiced hispi cabbage with wild mushroom sauce and vet polenta	Halloumi burger with roasted peppers, hummus, rocket and sweet chilli and yoghurt sauce, in a seeded bagel, skin-on fries	Chef's baked gnocchi with garlic pangrattata watercress salad
SALAD BAR	Daily seasonal salad	Daily seasonal salad	~	~	Daily seasonal salad
PUDDINGS	The best banoffee pie	Tiramisu	Sicilian ricotta cake with Limoncello curd and meringues Local Cambridge cheeses, blackberry jam, honey and raisin loaf, celery and crackers	Mixed berry crumble with almond custard	Swiss roll

Dining Protocol - Unless otherwise specified, College members are welcome to invite up to three 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.