



CLARE HALL CAMBRIDGE

WEEKLY LUNCH MENU W/C 9 SEPTEMBER

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP/GRAZING STATION	Asian noodle broth with yuzu and coriander (Vegan)	Ploughman's board - Ham hock, egg, Cambridge cheese, sourdough and chutneys	Sweet potato and coconut (Vegan)	Chunky minestrone (Vegan)	French onion with cheddar croutons (Vegan)
MAIN	Chicken and chorizo paella, sourdough bread and saffron aioli	Cod, salmon and prawn fish pie, buttered greens and a cheddar mash topping	Mac factory with a selection of pulled meats and vegetables with toppings	Miso marinated pork belly, ramen noodles and Chinese leaves	'Forgotten Fish Friday' Beer battered fish, hand-cut chips, battered sausage curry sauce and tartare, pickled baby onions
VEGETARIAN	Wild mushroom and vegetarian parmesan risotto with dressed rocket and truffle salad	Potato, roasted vegetable and mozzarella roulade, basil pesto and panzanella salad	Smoked tofu stir fry, wok greens and teriyaki sauce	Hand-stretched artisan Margherita pizza, olives and sunblush tomatoes	Roasted vegetable and bean burrito, sour cream and guacamole
SALAD BAR	Daily seasonal salads				
PUDDINGS	Treacle tart	Lemon meringue pie	Carrot and walnut cake	Meringue berry roulade	Classic lemon tart

WEEKLY DINNER MENU W/C 9 SEPTEMBER

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP/GRAZING STATION	Asian noodle broth with yuzu and coriander (Vegan)	Sweet potato and coconut (Vegan)	Ham hock, lemon and parsley terrine, sage and onion focaccia croute, smoked apple and rocket <i>Vegetarian/Vegan option</i> Crumbled vegan feta, olive tapenade, dressed rocket and horseradish	Chunky minestrone (Vegan)	French onion with cheddar croutons (Vegan)
MAIN	Confit Chicken leg, Boulangère potato, roasted beetroot and carrots	Pulled lamb served on a wholemeal pitta and Greek salad	Braised blade of beef, heritage carrot, horseradish dauphinoise and pan juices	Beef keema with chickpeas, pilaf rice, poppadum, chutney and riata	Wild Dogs - Artisan hotdog in a brioche bun with all the trimmings
VEGETARIAN	Spanish tortilla with watercress and chilli	Lasagne of aubergine, peppers and courgettes, with beetroot pesto	Tagine of butternut, sweet potato and spinach, Moroccan giant couscous, tzatziki and toasted seeds	Thai bok choy and butternut curry, rice, pickled ginger and crackers	Wild Dogs - Artisan vegetarian hotdog in a brioche bun with all the trimmings
SALAD BAR	Daily seasonal salad	Daily seasonal salad	~	Daily seasonal salad	Daily seasonal salad
PUDDINGS	Treacle tart	Lemon meringue pie	Chocolate brownie, salt caramel and peanut parfait Local Cambridge cheeses, blackberry jam, honey and raisin loaf, celery and crackers	Meringue berry roulade	Upside down pineapple lime and goji berry cake

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.