

Menu

Week commencing 16 March 2020

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
LUNCH					
SOUP/GRAZING STATION	Pea and mint (Vegan)	Mexican nacho grazing station	Roast red peppers and red lentils (Vegan)	Scotch broth (Vegan)	Creamy sweetcorn and basil
MAIN	Turkey escalope with pizzaiola sauce, sauté potatoes and grilled greens	Pulled chicken burritos with guacamole, sour cream, and pico de gallo with Mexican rice	Orange marmalade roasted Gammon with homemade stuffing, orange sauce, seasonal vegetables and mashed potatoes	Indian lamb hot pot with spring greens and flatbread	Fish Friday Beer battered haddock fish, chips, battered sausage, curry or tartare sauce, baked beans or mushy peas, pickled baby onions
VEGETARIAN	Aubergine parmigiana with sauté potatoes and grilled greens	Pulled oat and beans chilli with Mexican rice and tortillas	Homemade nut roast with homemade stuffing, orange sauce, seasonal vegetables and mashed potatoes	Curried vegan hot pot with spring greens and flatbread	Deep-fried brie cheese with cranberry sauce, mixed leaves and chips
LIGHT LUNCH SANDWICH OPTION	British roast honey ham and salad /Tuna mayonnaise and sweetcorn				
PUDDINGS	Malva pudding	Dolce de leche cake	Bread and butter pudding with almond custard	Sticky gingerbread and treacle cake	Rhubarb and blood orange posset

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DINNER			Formal Hall		Family Supper
SOUP/GRAZING STATION	Pea and mint (Vegan)	Roast red peppers and red lentils (Vegan)	Maple roasted celeriac soup with smoked paprika cream foam, and saffron brioche croutons	Scotch broth (Vegan)	Creamy sweetcorn and basil
MAIN	Classic spaghetti carbonara with mixed leaves	Middle Eastern turkey and rice bake with dates, prunes and yoghurt served with pitta bread	Truffle butter filled chicken escalope with mushroom ketchup, spring onion and pea potato press, caper and anchovy dressing	Pulled beef brisket with peppers and grilled onions in charred ciabattas with chips and creamy slaw	Cumberland sausage and mash with caramelised onion gravy, peas and carrots
VEGETARIAN	Smoked tomato and courgette risotto with parmesan and rocket	Green beans, sweet potato and feta quiche with sumac dressed leaves and tahini and maple yoghurt sauce	Aubergine and potato terrine with rich tomato sauce and rocket parmesan	Pulled Jackfruit with peppers and grilled onions in charred ciabattas with chips and creamy slaw	Cauliflower and broccoli cheese with garlic bread and mixed leaves
PUDDINGS	Malva pudding	Dolce de leche cake	Plum and Cognac fool with pink peppercorn and cinnamon shortbread biscuits	Sticky gingerbread and treacle cake	Rhubarb and blood orange posset
			British cheeses, fruit chutney, grapes, celery and crackers		

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.