



# CLARE HALL CAMBRIDGE

## Menu

Week Commencing 21 October 2019

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>LUNCH</b>					
SOUP/GRAZING STATION	Pumpkin and coconut (Vegan)	Asian sharing board	Roasted celeriac and truffle (Vegan)	Minted pea and spinach (Vegan)	Roast pepper and red lentil (Vegan)
MAIN	The ultimate meatloaf with peas, carrots and creamy mashed potatoes	Crispy chicken with sweet and sour sauce and steamed rice	Cider braised roast pork belly with apple sauce, chefs homemade stuffing roast potatoes and seasonal vegetables	Lancashire turkey hotpot with soda bread	<b>Forgotten Friday Fish</b> Beer battered fish, chunky chips, minted mushy peas, homemade tartare sauce/ battered sausages, curry sauce, pickled onions
VEGETARIAN	Persian lentil stew with flatbread and yoghurt	Miso marinated tofu and Thai sesame noodles	Nut roast with apple sauce, chefs homemade stuffing, roast potatoes and seasonal vegetables	Vegetarian hot pot with soda bread	Spinach and ricotta filled egg rolls with tomato and basil sauce and skin-on fries
SALAD BAR			Daily seasonal salads		
PUDDINGS	Warm clementine drizzle cake with cream	Singapore coconut pancake with mango sauce	Sticky toffee pudding with salted caramel	Traditional apple pie with custard	Spiced parsnip, walnut and honey cake with vanilla sauce

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>DINNER</b>			<b>Formal Hall</b>		<b>Graduation Dinner</b>
SOUP/GRAZING STATION	Pumpkin and coconut (Vegan)	Roasted celeriac and truffle (Vegan)	Thai fish cake (or Thai sweetcorn) cake with spring onion and chilli salad yoghurt and sweet chilli gel	Minted pea and spinach (Vegan)	Dining room closed
MAIN	Amazing fish tacos with pico de gallo, cream fraiche and guacamole	Chicken and apricot stew with pickled lemon, harissa and lemon	Confit duck leg with Asian savoy cabbage, pickled plums, potato pancake and Teriyaki dressing	<b>October Fest Hot dogs</b> German Bockwurst sausages in pretzel rolls, honey mustard pickle and sauerkraut, skin-on fries	~
VEGETARIAN	Southern-fried jack fruit taco with BBQ sauce and grated cheddar, mixed leaves	Israeli shakshouka with toasted pitta bread	Zatar smoked tofu with Asian savoy, pickled plums, potato pancake and teriyaki dressing	<b>October Fest Vegetarian hot dogs</b> Vegetarian sausages in pretzel rolls, honey mustard pickle and sauerkraut, skin-on fries	~
SALAD BAR	Daily seasonal salad	Daily seasonal salad	~	Daily seasonal salad	~
PUDDINGS	Warm clementine drizzle cake with cream	Singapore coconut pancake with mango sauce	Mango pudding with caramelised pistachios  Continental prime cheeses, homemade chutney, grapes and celery & crackers	Traditional apple pie with custard	

*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.*