



Lunch Menu w/c 13th of November 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Celeriac & Apple(Vegan)	~	Tomato & fennel (Vegan)	Thai Pumpkin (Vegan)	Autumn Vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris Piper with baked beans & cheddar cheese	Cheesy baked nachos with sour cream, guacamole & tomato & red onion salsa	~	~	Maris Piper with beef chilli
Bistro Main	Beef Stroganoff, creamed potatoes & carrots	Honey Roast Gammon, Steamed Potatoes, Parsley Sauce & seasonal vegetables	Lamb kofta curry with steamed rice, mango chutney & poppadum	BBQ grilled chicken served with Cajun potato wedges, sour cream & mixed salad	Breaded Pollack Fillet & Scampi, Chunky Chips, Tartare Sauce & Lemon
Vegetarian Main	Basil pesto with fusilli parmesan cheese & mixed leaves	Lincolnshire cheddar & Swiss chard tart served with warm new potato & rocket salad	Squash parmigiana served with mixed salad & garlic ciabatta	Spicy Loaded Sweet Potatoes, tomato & red onion salsa & Sour Cream	Marinated Tofu stir fried vegetable noodles (Vegan)
Dessert	Apricot Bread & Butter Pudding	Orange Drizzle Sponge	Blackberry pannacotta	Pear & Cherry Cobbler	Ginger syrup sponge

Dinner Menu w/c 13th of November 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY Tanner Dinner	THURSDAY	FRIDAY
Soup	Celeriac & Apple (Vegan)	Potato, Garlic & Watercress (V)	Pea & mint soup with crème fraiche & basil straw	Thai Pumpkin (Vegan)	Autumn Vegetable (Vegan)
Bistro Main	Cod, Leek & Dill Fishcake, Mixed Salad & Spring Onion Mayonnaise	Buttermilk Fried Chicken, Chips & Homemade Slaw	Oak smoked & poached Scottish salmon rillettes, dill oil, toasted sourdough & herb salad or Salad of roasted squash, beetroot & garlic with goats cheese & pea shoots	Hereford Beef & Onion Pie, Colcannon & Roasted Root Vegetables	Creamy chicken, mushroom & tarragon sauce on tagliatelle pasta with parmesan cheese
Vegetarian Main	Thai Green Vegetable Curry & Sticky Rice	Vegan spicy tofu & edamame bean stir-fry	Seared Duck Breast with black cherry & port sauce, Pomme puree & roasted baby vegetables	Vegan Mexican bean stew served with jacket potatoes & red onion & tomato salsa	Sweetcorn & sweet potato burgers with chunky chips & mixed salad
Dessert	Apricot Bread & Butter Pudding	Orange Drizzle Sponge	Cannelloni of spiced aubergine, stuffed with spinach, chickpeas & tomatoes with rocket salad	Pear & Cherry Cobbler	Ginger syrup sponge

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.