



Lunch Menu w/c 18th of September 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Cauliflower & cumin (V)	~	Butternut Squash & Coconut (V)	Roast Tomato, Chilli & Coriander (V)	Country Vegetable (V)
Sharing Boards/ Jacket Potatoes	Maris piper with chicken curry	Stuffed Jalapenos and corn fritters with a herbed mayonnaise & yoghurt dip (V)	~	~	Maris piper with mushroom stroganoff
Bistro Main	Bacon & Mushroom Linguine With Garlic Ciabatta	Chicken Cacciatore, Sauté Potatoes & seasonal greens	Lamb tagine with dried fruits served with steamed yellow rice & carrots	Hereford Beef Stroganoff with parsley potatoes & seasonal greens	Battered Pollack Fillet, mushy peas or beans, chunky chips, tartare sauce & lemon
Vegetarian Main	Quorn cottage pie with roasted vegetables	Macaroni Cheese With Smoked Cheddar & Sundried Tomato	Mediterranean & Cornish Potato Frittata With Tomato Chutney	Mushroom, Leek & Cheddar Pie With Fennel Seed Pastry & seasonal greens	Broccoli, pesto & ricotta pizza with rocket salad
Pudding	Chocolate Cake	Greek yoghurt citrus panna cotta with a mango puree	Plum & Almond Tart	Tiramisu Pots	Syrup Sponge

Dinner Menu w/c 18th of September 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Cauliflower & cumin (V)	Cream Of Spinach (V)	Pea & mint soup with crème fraiche & basil straw	Roast Tomato, Chilli & Coriander (V)	Country Vegetable (V)
Main Course	Smoked Haddock, Leek & Chive Tart, sweet potato wedges & salad	Hereford Beef Cottage Pie Topped With Cheddar & Seasonal Vegetables	Thyme & apple stuffed pork belly, dauphinoise potatoes & red cabbage	Marinated Chicken With Chorizo Potato Salad & Rocket	Chilli Con Carne with steamed rice, tomato, onion & coriander salsa with sour cream
Vegetarian Main	Tomato Tatin With Shaved Fennel Salad	Butternut Squash & Mixed Bean Chilli With Coriander Rice	Cannelloni of spiced aubergine, stuffed with spinach, chick peas & tomatoes	Vegetarian Burrito With Sour Cream & Salsa	Spinach & Feta Parcel, Crushed Potato & Tomato Sauce
Dessert	Chocolate Cake	Greek yoghurt citrus panna cotta with a mango puree	Yoghurt parfait with maple-roasted pears and vanilla crumble A selection of English & Continental cheeses served with spicy pear chutney & biscuits	Tiramisu Pots	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.