



Lunch Menu w/c 8 January 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Curried parsnip (Vegan)	~	Tomato & fennel (Vegan)	Thai Pumpkin (Vegan)	Country 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	Rosemary & Mint Lamb Cutlet With Dauphinoise Potatoes & Winter Greens	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	Vegan stuffed butternut squash with couscous & Mediterranean vegetables	Aubergine 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	Orange Drizzle Sponge	Apricot bread & butter pudding	Blackberry panna cotta	Pear, apple & chocolate almond tart	Ginger syrup sponge

Dinner Menu w/c 8 January 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Curried parsnip (Vegan)	Tomato & fennel (Vegan)	Parsnip, Fennel & Shallot Soup, Bacon Lardons & Chives	Thai Pumpkin (Vegan)	Country Vegetable (Vegan)
Bistro Main	Cod, Leek & Dill Fishcake, Mixed Salad & Spring Onion Mayonnaise	Creamy chicken, mushroom & tarragon sauce on farfalle pasta with parmesan cheese	Seared Duck Breast, Beetroot Puree, Root Vegetables & Fondant Potato	Hereford beef & onion pie, Colcannon & Roasted Root Vegetables	Buttermilk Fried Chicken, Chips & Homemade Slaw
Vegetarian Main	Vegan Thai Green Vegetable Curry & Sticky Rice	Vegan spicy tofu & edamame bean stir-fry	Mediterranean Vegetable Tagine With Lemon & Parsley Cous Cous & Pan Fried Halloumi	Vegan Mexican bean stew served with jacket potatoes & red onion & tomato salsa	Vegan sweetcorn & sweet potato burgers with chunky chips & mixed salad
Dessert	Orange Drizzle Sponge	Apricot bread & butter pudding	Seville Orange Posset, Chocolate Shortbread	Pear, apple & chocolate almond tart	Ginger syrup sponge
			Selection of British & Continental cheeses, grapes, celery & spicy pear chutney		

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.