



Lunch Menu w/c 8 October 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Curried broccoli (Vegan)	~	Spicy pumpkin (Vegan)	Tomato and chickpea (Vegan)	Country vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris Piper with mushroom stroganoff	Tempura vegetables with a sweet chilli dipping sauce	~	~	Maris Piper with curried lamb mince
Bistro Main	Cumberland sausages, mashed potatoes, seasonal vegetables and brown onion gravy	Moroccan lamb with couscous and tomato, coriander and onion sambal	Chicken Katsu curry with basmati rice and pickled vegetables	Thai pork and peanut curry with steamed rice and mango chutney	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Thai vegetable curry with steamed rice and poppadum (vegan)	Five bean burrito with guacamole and mixed salad (Vegan)	Macaroni cheese with rocket salad	Baked stuffed aubergine with a mixed salad (Vegan)	Tomato and basil penne pasta with vegetarian parmesan cheese and rocket salad
Dessert	Chocolate fudge cake	Fruit crumble	Coffee and walnut cake	Lemon and lime posset	Steamed raspberry pudding

Dinner Menu w/c 8 October 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY Formal hall	FRIDAY
Soup	Matriculation dinner - Dining Room Closed	Spicy pumpkin (Vegan)	Curried parsnip and pear soup with mini onion bhajis	Avocado shrimp cocktail	Country vegetable (Vegan)
Bistro Main		Chicken and mushroom pie with creamy mashed potatoes new carrots	Mustard crusted hake fillet with creamed spinach, Parisienne potatoes and roasted cherry tomatoes	Chicken à la King with steamed rice and new carrots	Cottage pie with savoy cabbage and peas
Vegetarian Main		Teriyaki vegetable and rice noodle stir fry (Vegan)	Portobello mushroom filled with quinoa, roasted butternut and feta on a tomato and black olive sauce	Asparagus crescents with new potatoes and seasonal vegetables	Avocado, sweetcorn and chilli quesadilla, guacamole and French fries (Vegan)
Dessert		Pineapple upside down cake	Lemon posset, Earl Grey tea soaked prunes, orange and ginger snap biscuit Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	Peach Melba roulade Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	Steamed raspberry pudding

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.