



Lunch Menu w/c 3 December 2018

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Potato and leek (Vegan)	~	Curried butternut (Vegan)	Carrot and ginger (Vegan)	Country vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with savoury mince	Bruschetta sharing boards	~	~	Maris Piper with Thai vegetable curry (Vegan)
Bistro Main	Slow cooked beef ragout in a red wine and vegetable sauce with penne pasta and parmesan	Chargrilled pork chop served with creamy mashed potatoes, seasonal vegetables and onion gravy	Chicken and mushroom pie served with new potatoes and carrots	Minted lamb moussaka with garlic bread and Romaine salad	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Stuffed baked mushroom with potato wedges and mixed salad (Vegan)	Cajun spiced bean tacos, with guacamole and tomato and onion salsa and vegan cheese (Vegan)	Red Thai vegetable curry with steamed rice and mango chutney (Vegan)	Roasted peppers, olives and tomato filo parcels with spinach salad and basil dressing (Vegan)	Lentil and vegetable cottage pie with mixed salad (Vegan)
Dessert	Pear and apple crumble	Chocolate and salted caramel pudding	Wild berry panna cotta	Festive bread and butter pudding	Cheesecake pots with berry compote

Dinner Menu w/c 3 December 2018

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Potato and leek (Vegan)	Minestrone (Vegan)	Wild mushroom and leek soup	Carrot and ginger (Vegan)	Dining room closed for children's Christmas party
Bistro Main	Honey mustard gammon served with roast new potatoes, savoy cabbage and peas	Chicken alfredo with parmesan cheese and mixed salad	Confit pork belly, creamed mashed potatoes, braised red cabbage, apple compote	Turkey crown with roast potatoes, new carrots, parsnips and gravy	~
Vegetarian Main	Aubergine parmigiana and garlic ciabatta served with a rocket, red onion and olive salad	Mushroom and spinach pizza with mixed salad	Marinated basil tofu with butternut emulsion, wilted baby spinach and crushed new potatoes and vine cherry tomatoes	Quinoa and red pepper stuffed aubergines with new carrots, parsnips and a fresh tomato sauce (Vegan)	~
Dessert	Pear and apple crumble	Chocolate and salted caramel pudding	Caramel-topped citrus cheesecake	Festive bread and butter pudding	~
4th Course	~	~	A selection of English and Continental cheeses served with spicy pear chutney and biscuits	~	~

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.