



Lunch Menu w/c 4 February 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Tomato and basil (Vegan)	~	Potato and leek (vegan)	Carrot and coriander (Vegan)	Winter vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with beans and grated cheese	Asian sharing board (CONTAINS NUTS)	~	~	Maris Piper with Moroccan lamb
Bistro Main	Beef stroganoff with steamed rice with sour cream	Chinese chicken stir fry with vegetable and egg fried rice	Sage and onion sausage meat parcel, creamed potatoes and onion gravy	Country chicken and vegetable casserole with new potatoes and seasonal vegetables	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Spaghetti with roasted vegetables in a tomato sauce served with vegetarian parmesan	Hong Shao Dofu (Braised tofu) with rice noodles (Vegan)	Macaroni cheese and caramelised red onion with mixed salad	Spicy sweet potato, chickpea and lentil curry, coconut rice (Vegan)	Butternut and red pepper burger, potato wedges (Vegan)
Dessert	Stem ginger steamed pudding	Coconut buns	Coffee and walnut cake (CONTAINS NUTS)	Steamed jam pudding	Strawberry yoghurt mousse pots with strawberry crunch

Dinner Menu w/c 4 February 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Tomato and basil (Vegan)	Chinese sweetcorn and noodle soup	Dim sum with a sweet soy chilli sauce	Carrot and coriander (Vegan)	Winter vegetable (Vegan)
Bistro Main	Chicken and mushroom pie with creamy mashed potatoes new carrots	Sesame beef stir-fry with egg noodles	Deconstructed chicken Chow Mein with prawn crackers	Cottage pie with savoy cabbage and peas	Pork and leek sausages with mashed potatoes, new carrots and brown onion gravy
Vegetarian Main	Teriyaki vegetable and tofu, rice noodle stir fry (Vegan)	Baked aubergine stuffed with couscous and mixed vegetables, potato wedges and mixed leaf salad	Ginger sweet tofu with pak choi and basmati rice	Sicilian fusilli alla Norma with vegetarian parmesan cheese	Margarita pizza with mixed salad
Dessert	Stem ginger steamed pudding	Coconut buns	Lychee and vanilla bean ice-cream with a sesame crisp	Steamed jam pudding	Strawberry jelly and banana pots with custard
4 th 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 three 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.