



Lunch Menu w/c 7 January 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Corn chowder (Vegan)	New Year snack sharing board	Curried broccoli (Vegan)	Spicy tomato and lentil (Vegan)	Country vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris piper with mushroom stroganoff	~	~	~	Maris Piper with bean chilli (Vegan)
Bistro Main	Thai red chicken curry with basmati rice and steamed broccoli	Hereford beef lasagne with garlic ciabatta and mixed salad	Pork and leek sausages with creamy mashed potatoes, new carrots and brown onion gravy	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	Baked stuffed aubergine served with new potatoes and rocket salad (Vegan)	Cajun spiced vegetable fajita, sour cream, guacamole and rice	Roasted peppers, olives and tomato filo parcels with spinach salad and basil dressing (Vegan)	Smoked tofu, stir fried vegetables and rice noodles with a black bean sauce	Aubergine parmigiana and garlic ciabatta served with a rocket, red onion and tomato salad
Dessert	Pear and apple crumble	Citrus panna cotta	Lemon yoghurt cheesecake pots with berry compote	Peach cobbler	Steamed ginger pudding

Dinner Menu w/c 7 January 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Corn chowder (Vegan)	Curried broccoli (Vegan)	Roast celeriac soup with spiced cauliflower beignets and truffle oil	Spicy tomato and lentil (Vegan)	Country vegetable (Vegan)
Bistro Main	Chargrilled pork chop, mustard mashed potatoes, savoy cabbage, peas and cider gravy	Chicken tikka with steamed yellow rice, mango chutney and naan bread	Sage and prosciutto pork with rich mushroom ragout with new potatoes	Beef and vegetable stew with dumplings and parsley potatoes	Creamy chicken carbonara with parmesan cheese and rocket salad
Vegetarian Main	Sweet potato and spring onion patties with chilli jam and a tomato, red onion and lettuce salad (Vegan)	Quinoa burger with potato wedges and a spicy salsa (Vegan)	Chickpea and root vegetable tagine with citrus and parsley tricolour couscous	Avocado, black bean and sundried tomato quesadillas served with rocket salad (Vegan)	Quorn chilli with steamed rice, tomato salsa and guacamole
Dessert	Pear and apple crumble	Citrus panna cotta	Sticky toffee pudding and vanilla bean ice-cream	Peach cobbler	Steamed ginger pudding
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 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.