



Lunch Menu w/c 8 April 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Carrot and coriander (Vegan)	~	Spicy leek and potato (Vegan)	Thai coconut and vegetable (Vegan)	Spring vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with chicken curry	Falafel, fattoush salad, pitta bread and dips	~	~	Maris Piper with bean chilli (Vegan)
Bistro Main	Cajun chicken with a chickpea and coriander salsa, with potato wedges	Hereford beef cottage pie, sautéed garlic kale	Sustainable fish pie topped with cheddar and mixed winter vegetables	Hereford roast beef, Yorkshire pudding, roast potatoes and spring vegetables with gravy	Battered Pollack fillet, chunky chips, tartare sauce and a lemon wedge, baked beans or mushy peas
Vegetarian Main	Spaghetti with roasted vegetables in a tomato sauce served with vegetarian parmesan	Chickpea and vegetable curry, coconut rice (Vegan)	Pan fried halloumi served with spicy vegetable rice	Caramelised red onion and coastal cheddar quiche with warm new potato and rocket salad	Vegan red pepper and bean burger, potato wedges and guacamole
Dessert	Sticky date pudding	Pear and blueberry crumble	Coffee and walnut cake	Baked apples with cinnamon, raisins and ginger (Vegan)	English trifle pots

Dinner Menu w/c 8 April 2019

Item	Monday	Tuesday	Wednesday – Formal Hall	Thursday	Friday
Soup	Carrot and coriander (Vegan)	Curried broccoli (Vegan)	Vine ripened tomato and basil bruschetta with basil pesto and buffalo mozzarella	Thai coconut and vegetable (Vegan)	Spring vegetable (Vegan)
Bistro Main	Homemade meatballs in a fresh tomato sauce on spaghetti served with mixed salad	Sweet and sour pork with egg fried rice and prawn crackers	Moroccan lemon chicken with Kalamata olives, coriander, toasted almonds, new potatoes and green beans	Paprika pork burger with Chipotle mayonnaise, potato wedges and fresh Braeburn apple slaw	Lancashire lamb hotpot with buttered garlic kale
Vegetarian Main	Vegetarian sausages with mashed potatoes, and a spicy tomato sauce with new carrots	English asparagus tart with warm new potato and rocket salad	Butternut squash and baby leek tart with sautéed spinach and shallot cream	Spicy bean burrito with tomato salsa and guacamole (Vegan)	Margarita pizza slice with mixed salad
Dessert	Sticky date pudding	Pear and blueberry crumble	Stem ginger and rhubarb trifle	Baked apples with cinnamon, raisins and ginger (Vegan)	English trifle pots
4 th Course	~	~	Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes 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.