



Lunch Menu w/c 10 June 2019

Item	Monday	Tuesday	Wednesday	Thursday – National Cupcake Day	Friday
Soup	Potato and leek (Vegan)	~	Roast pepper and broad beans (Vegan)	Celeriac and apple (Vegan)	Country vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with Thai aubergine curry (Vegan)	Mexican nacho sharing board	~	~	Maris Piper with chilli con carne
Bistro Main	Spaghetti Bolognese with cheesy garlic bread and mixed salad	Slow cooked pork kebabs, minted red slaw, sriracha yoghurt, chips	Korean beef bulgogi with steamed rice	Peri-Peri chicken with Portuguese salad, spicy potato wedges and sour cream	Battered Pollack with chunky chips, chunky tartare sauce, mushy peas or baked beans
Vegetarian Main	Goat's cheese and red pepper filled ravioli in a fresh tomato and herb sauce	BBQ Jackfruit, red slaw, sriracha yoghurt	Korean Harita buns with Korean slaw	Aubergine Parmigiana with mixed salad	Mexican bean burrito with chips and mixed salad
Dessert	Apple and berry crumble, custard	Chocolate fudge cake	Ginger and honey sponge, custard	Red velvet cup cake	Citrus posset

Dinner Menu w/c 10 June 2019

Item	Monday	Tuesday	Wednesday – Formal Hall	Thursday	Friday
Soup	Potato and leek (Vegan)	Roast pepper and broad beans (Vegan)	Marinated orange, whipped ricotta, walnut butter and radicchio salad	Celeriac and apple (Vegan)	Country vegetable (Vegan)
Bistro Main	Chorizo burger with sweet chilli sauce and red pepper hummus, chips	Katsu chicken curry with steamed rice and pickled vegetables	Pan fried sea bass fillet with Jerusalem artichoke puree, creamy butterbeans, roasted garlic and red vine jus	Mexican fish taco, with Pico de Gallo, crème fraiche and guacamole	Shepherd's pie with seasonal spring vegetables
Vegetarian Main	Macaroni cheese with spinach, tomatoes and mixed salad	Okra peperonata with garlic bread	Slow cooked aubergine with Jerusalem artichoke puree, roasted silver skin onion tamarind and mushroom	Mexican stuffed peppers with salad leaves	Pumpkin risotto with amaretti pangrattato
Dessert	Apple and berry crumble, custard	Chocolate fudge cake	Raspberry and lemon posset with fennel crisps	Red velvet cup cake	Citrus posset
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.