



CLARE HALL CAMBRIDGE

Lunch Menu w/c 11 March 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Pea and mint (Vegan)	~	Roasted cauliflower and cumin (Vegan)	Tomato and rosemary (Vegan)	Spring vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with baked beans and cheese	BBQ chicken wings, potato wedges and crumbed mushrooms with aioli mayonnaise	~	~	Maris Piper with chicken curry
Bistro Main	Penne carbonara with mixed salad and garlic bread	Thai red chicken curry with steamed rice, mango chutney and prawn crackers	Spicy Mexican beef tacos with spicy tomato salsa, guacamole and sour cream	Slow roasted pork in red wine, with roasted garlic, fennel, root vegetables and rosemary	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Hamilton squash served with rocket salad and balsamic glaze	Mushroom stroganoff with new potatoes on a bed of wilted spinach	Caramelised red onion and cheddar tart with warm new potato and rocket salad	Braised curried tofu with steamed rice and mango pickle served with a poppadum	Sweet potato and chickpea burger and chunky chips with a sweet chilli tomato salsa (Vegan)
Dessert	Upside-down jackfruit and glazed cherry cake	Bread and butter pudding	Lemon curdy pudding	Apple and cinnamon crumble	Chocolate and strawberry Cambridge cream

Dinner Menu w/c 11 March 2019

Item	Monday	King Lecture Dinner – Dining Room Closed	Wednesday – Formal Hall	Thursday	Friday – Family Supper
Soup	Pea and mint (Vegan)	Asparagus, goat's cheese and Lovage salad	Butternut squash velouté with toasted spiced pumpkin seeds	Tomato and rosemary (Vegan)	Spring vegetable (Vegan)
Bistro Main	Baked chicken leg with mushrooms in a white wine and thyme sauce, with steamed rice and new carrots	Rump of Cornish lamb, aubergine Caponata, Basil mashed potatoes with a red wine and Rosemary jus	Pan-roasted corn-fed chicken breast with chorizo, pea and tarragon risotto and sweet potato crisps	Paprika pork Goulash served with steamed rice and peas	Beef burgers and chunky chips
Vegetarian Main	Aubergine Parmigiana with Greek feta served with mixed salad (Vegan)	Butternut squash and baby leek filo tart with sautéed spinach and shallot cream sauce	Cannelloni of spiced aubergine, stuffed with spinach, chickpeas and roasted vine tomato sauce	Loaded sweet potatoes with five bean chilli, salsa and avocado (Vegan)	Macaroni cheese with mixed salad
Dessert	Upside-down jackfruit and glazed cherry cake	Apple and vanilla panna cotta, vanilla marshmallow, Bramley jelly and apple crumble <i>Vegetarian/Vegan option</i> Black cherry crumble with vanilla ice-cream	Lemon posset with homemade butter shortbread	Apple and cinnamon crumble	Chocolate and strawberry Cambridge cream
4th Course	~	Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	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.