



CLARE HALL CAMBRIDGE

Lunch Menu w/c 14 January 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Roasted red pepper, sweet potato and paprika (Vegan)	~	Thai pumpkin (Vegan)	Tomato and fennel (Vegan)	Country Vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with a five bean chilli	Tomato, basil and mozzarella bruschetta boards	~	~	Maris Piper with a mushroom and cheddar cheese sauce
Bistro Main	Spaghetti Bolognese with parmesan cheese and garlic ciabatta	Creamy chicken, mushroom and tarragon sauce on penne pasta with parmesan cheese	Cod, leek and dill fishcake, mixed salad and spring onion mayonnaise	Hereford beef and onion pie, Colcannon and roasted root vegetables	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Thai green vegetable curry and Basmati rice (Vegan)	Tostada with refried beans, chargrilled vegetables feta crumble, and sour cream served with salsa and rocket salad	Fusilli pasta with spinach, tomato and vegetarian parmesan cheese	Mexican bean stew served with jacket potatoes and red onion and tomato salsa (Vegan)	Spiced root vegetable fritters with harissa and coconut lime yoghurt, potato wedges and mixed salad (Vegan)
Dessert	Orange drizzle sponge	Apricot bread and butter pudding	Crème brûlée	Apple and cinnamon crumble	Ginger syrup sponge

Dinner Menu w/c 14 January 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Roasted red pepper, sweet potato and paprika (Vegan)	Tomato and fennel (Vegan)	Curried sweet potato and butternut soup with root vegetable crisps	Tomato and fennel (Vegan)	Dining Room Closed - Fellow/Student dinner
Bistro Main	Country chicken casserole with crushed new potatoes and carrots	Spicy Moroccan lamb and aubergine with coriander couscous	Confit of duck leg with flageolet ragout and celeriac mash	Chinese chicken and stir-fried vegetables with egg noodles	~
Vegetarian Main	Ratatouille with steamed rice and halloumi cheese	Sweetcorn and sweet potato burgers with chunky chips and mixed salad (Vegan)	Polenta cake with goats cheese, roasted vegetables, spinach and cherry tomatoes	Chickpea and vegetable curry, with coconut rice and poppadum	~
Dessert	Orange drizzle sponge	Apricot bread and butter pudding	Seville orange posset	Apple and cinnamon crumble	~
4th 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.