



## Lunch Menu w/c 18 March 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Butternut and red pepper (Vegan)	~	Cauliflower and cumin (Vegan)	Carrot and coriander (Vegan)	Spring vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with five bean chilli	Irish bubble and squeak sharing boards	~	~	Maris Piper with alfredo topping
Bistro Main	Beef and Guinness pie with champ	Country chicken casserole with steamed rice and new carrots	Greek moussaka with a mixed salad	Pan fried bacon steak with slow roasted tomatoes, chunky chips and salad	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	Red onion and butternut squash bubble 'n squeak with salad and chilli jam (Vegan)	Pan fried halloumi served with chilli vegetable rice	Vegan chickpea and vegetable curry, coconut rice	Sweet potato and red pepper burger, potato wedges
Dessert	Irish apple cake with custard	Blueberry and lime drizzle	Crème brûlée	Sticky date pudding	Chocolate and banana cake (Vegan)

## Dinner Menu w/c 18 March 2019

Item	Monday	Tuesday	Wednesday – Formal Hall	Thursday – GSB Murder Mystery Formal	Friday – Family Supper
Soup	Butternut and red pepper (Vegan)	Pea and mint (Vegan)	Avocado, artichoke, garlic crouton salad with a sweet basil dressing	Bruschetta with avocado and murdered chorizo	Spring vegetable (Vegan)
Bistro Main	Spiced lamb kofta, tzatziki, couscous and flatbread	Toad in the hole with creamy mashed potatoes and seasonal vegetables	Tagine of lamb, fruity giant couscous, and minted yoghurt	Dead man's chicken dinner, rustic ratatouille, fondant potato and basil oil	Chicken and mushroom pie, chunky chips and mixed seasonal vegetables
Vegetarian Main	Sweet and sour vegetable stir-fry with steamed rice (Vegan)	Gnocchi, roasted vegetables and basil pesto	Polenta cake with goats cheese, roasted vegetables, baby spinach and roasted vine cherry tomatoes	Bloodied tomato and basil Arancini, rocket salad, herb oil and parmesan	Oven roasted cauliflower steaks with warm puy lentil and spinach salad
Dessert	Irish apple cake with custard	Blueberry and lime drizzle	Dark chocolate mousse with passion fruit cream and toasted flaked almonds	Triple death by chocolate	Chocolate and banana cake (Vegan)
4 <sup>th</sup> Course	~	~	Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	Selection of deadly pathogenic 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.*