



CLARE HALL CAMBRIDGE

Lunch Menu w/c 19 August 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup/ Sharing Boards	Moroccan red lentil (Vegan)	Greek sharing board	Potato and kale soup (Vegan)	Black-eyed bean broth (Vegan)	Mexican tortilla (Vegan)
Bistro Main	Spicy polenta coated turkey escalope, new potatoes and spicy tomato salsa	Greek roast chicken legs with quinoa salad, yoghurt dressing and pitta bread	Beef lasagne with garlic bread and mixed salad	Teriyaki gammon steak with pineapple salsa and creamy mash potato	Battered Pollack with chunky chips, tartare sauce and baked beans or mushy peas
Vegetarian Main	Orzo with cherry tomatoes chilli and artichoke	Pearl barley risotto with roasted butternut squash and sage	'Oh my Goat' pizza with mixed leaves	Falafel burger with sweetcorn relish and chunky chips	Roast vegetable lattice with mixed leaves
Dessert	Stem ginger and honey pudding with custard	Lime and coconut drizzle cake with mascarpone	Coconut rice pudding	Chocolate fudge cake with cream Chantilly	Apple and cinnamon crumble with custard
Jacket Potatoes	Maris Piper with baked beans and cheese	~	~	~	~

Dinner Menu w/c 19 August 2019

Item	Monday	Tuesday – Dining Room Closed	Wednesday – Formal Hall	Thursday	Friday
Soup	Moroccan red lentil (Vegan)	Dining room closed CUDC Graduation Dinner	Minted pea arancini with tomato and mascarpone sauce, pea shoot and fennel salad	Black-eyed bean broth (Vegan)	Mexican tortilla (Vegan)
Bistro Main	Amazing fish pie with seasonal vegetables	~	Bouillabaisse with grilled sourdough bread	Turkish kofta with Tzatziki and pitta bread	Chorizo burger with red pepper houmous yoghurt and rocket, chips
Vegetarian Main	Singapore vegetable noodle	~	Curried chickpea filled sweet potato, spicy tomato sauce, wilted spinach	Tricolour potato gnocchi in a creamy mushroom sauce with mixed leaves	Sundried tomato and basil spaghetti with garlic ciabatta
Dessert	Stem ginger and honey pudding with custard	~	Tiramisu	Chocolate fudge cake with cream Chantilly	Apple and cinnamon crumble with custard
4th 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.