



# CLARE HALL CAMBRIDGE

## Lunch Menu w/c 22 April 2019

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Easter Monday - Closed	Potato and leek (Vegan)	Thai sweetcorn soup (Vegan)	Minted pea and watercress soup (Vegan)	Roasted tomato soup with cheese croute
Sharing Boards/Jacket Potatoes	~	~	~	~	Maris Piper with butterbean ragout (Vegan)
Bistro Main	~	Steak and ale pie with chips and seasonal vegetables	Chicken tagine with lemon, apricot and honey, spicy couscous, toasted sesame seeds	Teriyaki gammon steak with pineapple salsa, creamy mash with smoked cheese	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	~	Mushroom and stilton pie with chips and seasonal vegetables	Sweet and sour tofu with egg fried rice	Vegetable tagine with fruity couscous and cinnamon yoghurt	Halloumi burger with roasted red pepper, hummus, sweet chilli yoghurt and chunky chips
Dessert	~	Toffee apple bread and butter pudding with almond custard	Lime and coconut drizzle cake with mascarpone and coriander	Chocolate fudge cake with toffee sauce and cream fraiche	Strawberry Tiramisu

## Dinner Menu w/c 22 April 2019

Item	Monday	Tuesday	Wednesday – Formal Hall	Thursday	Friday
Soup	Easter Monday - Closed	Potato and leek (Vegan)	Toasted ciabatta, smashed broad bean pesto, buffalo mozzarella and heritage tomatoes	Minted pea and watercress soup (Vegan)	Roasted tomato soup with cheese croute
Bistro Main	~	Moussaka with savoy cabbage and peas	Seared duck breast with three-way cranberry, fondant potato and amaranth	Beef burger with cheese burger sauce brioche bun, chips	Toad in the hole with mashed potatoes, spring vegetables and brown onion gravy
Vegetarian Main	~	Chilli bean enchiladas with Mexican rice, guacamole and sour cream	Polenta, mushroom, feta and olive stack with new potatoes and wilted spinach	Ricotta and spinach filled egg roll with tomato and pepper sauce	Oyster mushroom and pepper teriyaki noodles (Vegan)
Dessert	~	Toffee apple bread and butter pudding with almond custard	Dark Belgium chocolate and orange tart with raspberry cream	Chocolate fudge cake with toffee sauce and cream fraiche	Strawberry Tiramisu
4 <sup>th</sup> 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.*