



CLARE HALL CAMBRIDGE

Lunch Menu w/c 5 November 2018

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Curried parsnip (Vegan)	~	Tomato and fennel (Vegan)	Butternut and sweet potato (Vegan)	Country vegetable (Vegan)
Sharing Boards/Jacket Potatoes	Maris Piper with bean chilli (Vegan)	Tomato and basil bruschetta boards	~	~	Maris Piper with sausage and bean ragout
Bistro Main	Beef chilli with steamed rice, tortilla crisps, guacamole and tomato salsa	Honey roast gammon, steamed potatoes, parsley sauce and seasonal vegetables	Lamb Rosh Jogan with steamed rice, mango chutney and poppadum	BBQ grilled chicken served with potato wedges, sour cream and mixed salad	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Basil pesto with linguine vegetarian parmesan cheese and mixed leaves	Spicy loaded sweet potatoes, tomato and red onion salsa and guacamole (Vegan)	Squash parmigiana served with mixed salad and garlic ciabatta	Mushroom and leek lasagne served with mixed salad	Stuffed aubergines with giant couscous and roasted vegetables served with rocket salad (Vegan)
Dessert	Lemon cake	Bread and butter pudding	Victoria sponge cake	Blueberry panna cotta	Ginger syrup sponge

Dinner Menu w/c 5 November 2018

Item	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Dining room closed for Tanner Lecture dinner	Tomato and fennel (Vegan)	Breaded goats cheese with baked vine tomatoes and a pesto dressing	Butternut and sweet potato (Vegan)	Country vegetable (Vegan)
Bistro Main	~	BBQ chicken with chips and homemade red slaw	Pan-fried fillet of sea bass, crispy capers brown shrimps, new potatoes and tender stem broccoli	Sweet and sour pork with egg fried rice and prawn crackers	Creamy chicken, mushroom and tarragon sauce on penne pasta with parmesan cheese
Vegetarian Main	~	Spicy tofu and edamame bean stir-fry with rice noodles (Vegan)	Roasted red peppers, butternut squash and spinach ragout with orzo pasta and vegetarian parmesan cheese	Mexican bean stew served with jacket potatoes and red onion and tomato salsa (Vegan)	Margherita pizza with salad and curly chips
Dessert	~	Bread and butter pudding	Crème caramel with whiskied oranges and finger shortbread	Blueberry panna cotta	Ginger syrup sponge
4 th 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.