



Lunch Menu w/c 10 September 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Parsnip and apple (Vegan)	~	Minestrone (Vegan)	Tomato and basil (Vegan)	Country vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris Piper with tuna and sweetcorn	Garlic and Herb Mushrooms, Potato Wedges and Garlic Mayonnaise	~	~	Maris Piper with bean chilli (Vegan)
Bistro Main	Cajun spiced chicken with citrus quinoa, new potatoes and avocado and lime dressing	Spaghetti Bolognese served with garlic ciabatta and parmesan cheese	Pork and leek sausages, creamed potato, brown onion gravy with seasonal greens	Moussaka with a mixed salad	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge, baked beans or mushy peas
Vegetarian Main	Gnocchi arrabiata and rocket salad with garlic croutons	Cauliflower and sweet potato curry, steamed rice and poppadum	Spinach and ricotta lasagne and garlic bread	Baked leek, spinach and cheddar potato skins with seasonal vegetables	Welsh Rarebit, slow roasted tomatoes and rocket salad
Dessert	Banana and chocolate cake (Vegan)	Lemon curd tart	Panna cotta with berry compote	Orange drizzle cake	Coffee and walnut cake

Dinner Menu w/c 10 September 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Parsnip and apple (Vegan)	Minestrone (Vegan)	Roasted red pepper and goats cheese bruschetta and rocket salad	Tomato and basil (Vegan)	Dining room closed
Bistro Main	Beef Madras, steamed rice, poppadum's and mango chutney	Spicy turkey burgers with sweet potato wedges and apple slaw	Pan fried Scottish salmon, crushed new potatoes, roasted vegetables and sauce Vierge	Pork and flageolet bean stew, garlic bread and mixed salad	~
Vegetarian Main	Stuffed butternut squash with couscous and Mediterranean vegetables	Pan fried polenta with roast red peppers and halloumi with rocket salad	Asparagus and lemon Arrancini, rocket salad and roast vine tomato sauce	Baked lentil and vegetable cottage pie with carrots	~
Dessert	Banana and chocolate cake (Vegan)	Lemon curd tart	Chocolate and pear tart with vanilla bean ice-cream Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	Orange drizzle cake	~

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.