



Lunch Menu w/c 11 June 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Carrot and orange (Vegan)	~	Celery and courgette (Vegan)	Tomato and cumin (Vegan)	Summer vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris piper with beef stroganoff	Houmous, babaganoush, falafel and pitta bread	~	~	Maris Piper with vegetable curry
Bistro Main	Country chicken casserole with steamed rice and carrots	Ham, egg and chips with slow roasted tomatoes	Thai red chicken curry, coconut rice and prawn crackers	Spaghetti Bolognese, garlic bread with cheese and rocket	Breaded Pollack fillet, chunky chips, tartare sauce and lemon
Vegetarian Main	Loaded vegetable quesadilla, sour cream, salsa and wedges	Tomato and basil pasta bake topped with garlic crumbs and mozzarella	Pan fried tofu with wok fried vegetables and rice noodles	Potato, spinach and mushroom tart, rocket and chard salad	Lentil Bolognese with spaghetti and garlic bread
Dessert	Chocolate self-saucing pudding	Apple and cinnamon crumble	White chocolate panna cotta	Carrot and beetroot cake	Sticky toffee pudding

Dinner Menu w/c 11 June 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Carrot and orange (Vegan)	French onion (Vegan)	Chilled gazpacho soup, parmesan and olive straws	Tomato and cumin (Vegan)	Summer vegetable (Vegan)
Bistro Main	Cottage pie with steamed cabbage and peas	Creamy chicken, bacon and leek pasta bake and rocket and shallot salad	Pan fried fillet of salmon, garden pea, lemon and spinach risotto and roasted vine tomatoes with herb oil	BBQ pulled pork bap, red cabbage slaw and wedges	Beef and mushroom pie, colcannon and root vegetables
Vegetarian Main	Vegan rainbow pad Thai	Butternut squash and red onion risotto, parmesan shavings and rocket	English asparagus and tarragon tart, warm potato salad and rocket salad	Tempura battered tofu and vegetable chow mein	Chickpea, butternut squash and spinach curry, steamed rice and coriander
Dessert	Chocolate self-saucing pudding	Apple and cinnamon crumble	Summer pudding, raspberry jus and Chantilly cream Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	Carrot and beetroot cake	Sticky toffee pudding

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.