



Lunch Menu w/c 11th of September 2017

| ITEM | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|------------------------------------|---|---|--|---|---|
| Soup | Parsnip & Apple (V) | ~ | French Onion (V) | Tomato & basil (V) | Cream of vegetable (V) |
| Sharing Boards/ Jacket Potatoes | Maris Piper with Tuna & Sweetcorn | Garlic & Herb Mushrooms, Potato Wedges & Garlic Mayonnaise | ~ | ~ | Maris Piper With Beef Chilli |
| Bistro Main | Cajun Spiced Chicken With Citrus Quinoa & Avocado & Lime Dressing | Spaghetti Bolognese served with garlic ciabatta & parmesan cheese | Pork & Leek Sausages, Creamed Potato, brown onion Gravy With Seasonal Greens | Turkey, Ham & Leek Pie, Sauté Potatoes & Broccoli, Peas & Carrots | Battered Pollack, Chunky Chips, Tartare Sauce & Lemon |
| Vegetarian Main | Artichoke & Red Pepper Frittata, Green Salad | Cauliflower & Sweet Potato Curry, Steamed Rice & Poppadum | Spinach & Ricotta Lasagne & garlic bread | Roasted red onion tart With Goats Cheese | Welsh Rarebit, Slow Roasted Tomatoes & Rocket |
| Pudding | Chocolate Sponge | Lemon Curd Tart | Banana Cake With Honey Icing | Lime Posset Pots | Coffee & Walnut Cake |

Dinner Menu w/c 11th of September 2017

| ITEM | MONDAY | TUESDAY | WEDNESDAY Formal Hall | THURSDAY | FRIDAY |
|-----------------|---|---|---|---|--|
| Soup | Parsnip & Apple (V) | Carrot & Orange (V) | Roasted red pepper and goat's cheese roulade, toasted hazelnuts, balsamic glaze | Tomato & basil (V) | Cream of vegetable (V) |
| Main Course | Beef Madras, Steamed Rice, Poppadum & Mango Chutney | Chicken, mushroom & tarragon pasta bake, garlic bread & salad | Pan fried Scottish salmon, crushed new potatoes, roasted vegetables & sauce Vierge | Homemade beef burgers with hand cut chips & onion rings | Moroccan lamb with chickpeas, couscous & mango chutney |
| Vegetarian Main | Stuffed butternut squash with couscous & Mediterranean vegetables | Pan fried polenta with roast red peppers & halloumi with rocket salad | Asparagus & lemon Arrancini, rocket salad & roast vine tomato sauce | Baked leek, spinach & cheddar potato skins with seasonal vegetables | Macaroni cheese with mixed salad |
| Dessert | Chocolate Sponge | Lemon Curd Tart | Blackberry panna cotta, ginger crumble, apple puree A selection of English & Continental cheeses served with spicy pear chutney & biscuits | Lime Posset Pots | Coffee & Walnut 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.