



Lunch Menu w/c 12 March 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Carrot & coriander (vegan)	~	Thai vegetable (vegan)	Spicy leek and potato (vegan)	Winter vegetable (vegan)
Sharing Boards/ Jacket Potatoes	Maris Piper with mushroom stroganoff	Falafel, Fattoush salad, pitta bread and dips	~	~	Maris Piper with turkey and lentil stew
Bistro Main	Moroccan baked chicken, steamed couscous and spiced chickpea stew	Sustainable fish pie topped with cheddar and mixed winter vegetables	Pan fried bacon steak with slow roasted tomatoes, chunky chips and salad	Hereford beef cottage pie, seasonal vegetables	Battered Pollack, chunky chips, tartare sauce and lemon
Vegetarian Main	Spaghetti with roasted vegetables in a tomato sauce served with vegetarian parmesan	Red onion and butternut squash bubble 'n squeak with salad and chilli jam (vegan)	Pan fried halloumi served with chilli vegetable rice	Vegan, chickpea and lentil curry, coconut rice	Vegan butternut and red pepper burger, potato wedges
Dessert	Sticky date pudding	Eves pudding	Mixed fruit crumble	Baked apples with cinnamon, raisins and ginger (vegan)	Toffee apple and banana crumble

Dinner Menu w/c 12 of March 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Carrot and coriander (vegan)	Carrot and orange (vegan)	Moroccan chickpea soup with flatbread (vegan)	Thai vegetable (vegan)	Dining room closed
Bistro Main	Homemade meatballs, spaghetti, tomato sauce and garlic bread	Chicken Kiev, parmentier potatoes and green beans with carrots	Pan seared sea bass with sautéed spinach, shitake mushroom egg noodles, coconut broth and crispy spring roll	Spiced lamb kofta, tzatziki, cous cous and flatbread	~
Vegetarian Main	Moroccan red lentil stew with couscous	Vegan baked stuffed peppers filled with quinoa and roasted vegetables, served with salad	Vegan marinated smoked tofu with butternut emulsion, wilted baby spinach and ruby chard and vine	Gnocchi, roasted vegetables and basil pesto	~
Dessert	Sticky date pudding	Eves pudding	Vegan raspberry Cambridge mess Vegan selection of flavoured houmous and babaganoush with vegetable crudité	Vegan chocolate and banana 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.