



Lunch Menu w/c 15 January 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Carrot and coriander (Vegan)	~	Thai vegetable (Vegan)	Curried broccoli (Vegan)	Winter vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris Piper with mushroom stroganoff	Falafel, fattoush salad, pita 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 vegetables	Pan fried bacon steak with slow roasted tomatoes, chunky chips and salad	Hereford beef cottage pie and 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 and squeak with salad and chilli jam	Pan fried halloumi served with chilli vegetable rice	Vegan sweet potato, chickpea and lentil curry with coconut rice	Vegan pumpkin and red pepper burger with potato wedges
Dessert	Vegan chocolate and banana cake	Eve's pudding	Mixed fruit crumble	Baked apples with cinnamon, raisins and ginger	Toffee apple and banana crumble

Dinner Menu w/c 15 January 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Carrot and coriander (Vegan)	Thai vegetable (Vegan)	Panko breaded goats cheese, red onion chutney, sun blushed tomato	Curried broccoli (Vegan)	Winter vegetable (Vegan)
Bistro Main	Homemade meatballs, spaghetti, tomato sauce and garlic bread	Chicken Kiev, Parmentier potatoes and green beans with carrots	Confit pork belly, pan-fried black pudding, apple sauce, champ and crackling	Southern fried chicken burger, potato wedges and salad	Spiced lamb kofta, tzatziki, couscous and flatbread
Vegetarian Main	Moroccan red lentil stew with couscous	Vegan baked stuffed peppers filled with quinoa and roasted vegetables served with salad	Spinach and ricotta parcel, red pepper emulsion, crushed new potato and green beans	Gnocchi, roasted vegetables and basil pesto	Sweet and sour cauliflower with steamed rice and Chinese greens (Vegan)
Dessert	Vegan chocolate and banana cake	Eve's pudding	Dark chocolate and raspberry tart, vanilla ice cream and honeycomb	Chocolate orange fudge cake	Toffee apple and banana crumble
			Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes 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.