



Lunch Menu w/c 15 October 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Potato and leek (Vegan)	~	Curried butternut (Vegan)	Carrot and ginger (Vegan)	Country vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris Piper with tuna mayonnaise and sweetcorn pots	Italian sharing board	~	~	Maris Piper with Quorn chilli
Bistro Main	Slow cooked beef ragout in a red wine and vegetable sauce with penne pasta and parmesan	Chargrilled pork chop served with creamy mashed potatoes, seasonal vegetables and onion gravy	Chicken and mushroom pie served with Parmentier potatoes and carrots	Minted lamb moussaka with garlic bread and Romaine salad	Battered Pollack fillet, chunky chips, tartare sauce and a lemon wedge, baked beans or mushy peas
Vegetarian Main	Stuffed mushroom baked butternut with a mixed salad (Vegan)	Cajun spiced vegetable fajita, sour cream, guacamole and rice	Caramelised red onion and cheddar tart with new potatoes and mixed salad	Roasted peppers, olives and tomato filo parcels with spinach salad and basil dressing	Polenta cake, goats cheese, grilled aubergine and courgettes with fresh tomato sauce with spinach salad
Dessert	Pear and apple crumble	Steamed ginger pudding	Wild berry panna cotta	Pineapple upside down cake	Cheesecake pots with berry compote

Dinner Menu w/c 15 October 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Potato and leek (Vegan)	Minestrone (Vegan)	Avocado, artichoke and garlic crouton salad, blue cheese dressing	Carrot and ginger (Vegan)	Dining room closed for Graduation dinner
Bistro Main	Honey mustard gammon served with roast new potatoes, savoy cabbage and peas	Chicken Alfredo with parmesan cheese and mixed salad	Confit Pork belly, creamed mashed potatoes, braised red cabbage, apple compote	Spicy beef chilli with braised rice, jalapeños, sour cream and nachos	~
Vegetarian Main	Aubergine parmigiana and garlic ciabatta served with a rocket, red onion and olive salad	Red Thai vegetable curry with steamed rice and mango chutney	Marinated basil tofu with butternut emulsion, wilted baby spinach, crushed new potatoes and vine cherry tomatoes	Vegan loaded sweet potatoes served with mixed salad	~
Dessert	Pear and apple crumble	Steamed ginger pudding	Matcha green tea meringue, fresh lime curd and winter fruit compote	Pineapple upside down cake	~
			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.