



Lunch Menu w/c 15th of May 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Garden Pea & Chervil (V)	~	Roasted Cauliflower & Cumin (V)	Celeriac & Apple (V)	Spring Vegetable (V)
Sharing Boards/ Jacket Potato	King Edward With Tuna Mayonnaise	Vegetarian Indian Sharing Platter	~	~	King Edward with vegetable bean chilli
Bistro Main	Griddled Chicken Breast, Courgette & Sweetcorn Gnocchi & Herb Dressing	Hungarian Pork Goulash, Sour Cream & Steamed Rice	Hereford Beef Chilli, Steamed Rice, Tortillas & Sour cream	Sage & Onion Sausage Meat Parcel, Creamed Potatoes, Savoy Cabbage & Onion gravy	Salmon & Dill Fishcake, New Potato & Scallion Salad & lemon Dressing
Vegetarian Main	Butternut Squash, Pea & Garlic Risotto With Spinach & Parmesan	Caramelised Onion, Spinach & Black Olive Tart With Feta & Salad	Asparagus & Cornish New Potato Frittata	Thai Green Tofu Curry & Steamed Rice	Margarita Pizza With Rocket & Red Pepper Salad
Pudding	Orange Drizzle Sponge	Chocolate Crème Brulée	Lemon Cheesecake With Baked Plums	Bakewell Tart	Toffee Apple & Banana Crumble

Dinner Menu w/c 15th of May 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY - Whitsun Feast	THURSDAY	FRIDAY
Soup	Garden Pea & Chervil (V)	Cream of tomato (V)	Pea & asparagus veloute with truffle oil, goat's cheese & toasted garlic focaccia ~	Celeriac & Apple (V)	Spring Vegetable (V)
Main Course	BBQ pulled pork bap, French fries & coleslaw	Homemade chicken Kiev with creamed potatoes & green beans	Smoked trout, pea & Cornish new potatoes with dill & crème fraîche Toasted ciabatta, smashed broad bean pesto, buffalo mozzarella & heritage tomatoes ~	Chicken Alfredo With Roasted Peppers & Broccoli. Garlic Dough balls	Cottage pie, Cheddar Mash & Greens
Vegetarian Main	Aubergine lasagne with garlic ciabatta	Potato & fennel gratin with mixed leaves	Pan fried rib eye steak with honey roast vegetables, pomme purée, salsify crisps & fresh horseradish Sweetcorn & Thai basil risotto, crispy shallots, rocket & pecorino salad ~	Polenta & Mushroom Tart, Rocket Salad	Homemade Falafel, Fruit & Herb Cous Cous & Tomato Sauce
Dessert	Orange Drizzle Sponge	Chocolate Crème Brulée	Fine apple tart, calvados sauce & vanilla bean ice cream ~ Selection of English & French cheeses & spicy pear chutney	Bakewell Tart	Toffee Apple & Banana Crumble

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.