



Lunch Menu w/c 16 April 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Curried butternut squash (Vegan)	~	Tomato and basil (Vegan)	Carrot and coriander (Vegan)	Spring vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris piper with chicken curry	Barbecue chicken drumsticks, potato wedges, onion rings and garlic mayonnaise	~	~	Maris Piper with a bacon and mushroom sauce
Bistro Main	Beef stroganoff, steamed rice sour cream and chives	Seafood and garden pea risotto with baby spinach and lemon	Roasted lemon and thyme chicken, roast potatoes, cauliflower cheese and carrots	Greek lamb pilaf with orzo pasta, crumbled feta and salad	Battered Pollack fillet, tartare sauce, lemon and chunky chips
Vegetarian Main	Vegan vegetable casserole with cous cous and salad	Sweet potato and leek bake, rocket and cherry tomato salad	Spaghetti and courgetti, crumbled feta and sundried tomato	Potato, celeriac and fennel filo pie with a mixed salad (Vegan)	Roast butternut and red onion bubble 'n squeak cake with chilli jam (Vegan)
Dessert	Ginger syrup steamed pudding	Lemon yoghurt cheese cake	Mango citrus panna cotta	Spiced Dorset apple slice	Trifle pots

Dinner Menu w/c 16 April 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Curried butternut squash (Vegan)	Tomato and basil (Vegan)	Quinoa tabbouleh salad with rocket and heritage tomatoes	Carrot and coriander (Vegan)	Spring vegetable (Vegan)
Bistro Main	Salmon and dill fishcake with poached egg and salad	Chargrilled chicken and pepper and broccoli linguine with pesto and parmesan	Hereford beef Bourguignon with crispy bacon, crushed new potatoes and fine green beans	Chicken korma, fragrant rice, naan bread and mango chutney	Cajun pork rib burger, salad and chunky chips
Vegetarian Main	Chickpea and roasted pepper burger and potato wedges	Vegan lentil shepherd pie topped with sweet potato and spring greens	Gnocchi with spinach, pesto and leeks	Smoked tofu kedgeree with toasted almonds and coriander	Vegan tofu niçoise salad
Dessert	Ginger syrup steamed pudding	Lemon yoghurt cheese cake	Chocolate raspberry Bavaois	Spiced Dorset apple slice	Trifle pots
			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.