



Lunch Menu w/c 19<sup>th</sup> June 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Cream Of Mushroom (V)	~	Roasted Red Pepper & Tomato (V)	Broccoli & Stilton (V)	Country Vegetable (V)
Sharing Boards/ Jacket Potatoes	King Edward with sweetcorn & tuna mayonnaise	Caesar Salad Platter	~	~	King Edward with baked beans & cheddar cheese
Bistro Main	Hereford Beef Lasagne, Salad & Garlic Bread	Pulled pork baps with Cajun potato wedges & red slaw	Roast lemon & herb chicken with roast potatoes, summer vegetables & gravy	Cumberland Sausage Ring, Creamed Potatoes, Root Vegetables & Onion Gravy	Lemon & Herb Breaded Pollack Fillet, New Potatoes & Mixed Salad
Vegetarian Main	Tomato & mature cheddar Torta & Green Salad	Blue Cheese, Spinach & Mushroom Wellington	Pasta With Mushroom Sauce, Toasted Pine Nuts & Parmesan	Roasted Tomato, Basil & Baby Spinach Parcel	Roasted Cauliflower & Cheddar Cheese Gratin
Pudding	Zesty Orange Sponge	Lemon Posset Pots	Pineapple upside down pudding	Apple & Cinnamon Crumble	Pear & Blackberry Cobbler

Dinner Menu w/c 19<sup>th</sup> June 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY – Cricket Formal	THURSDAY – Nordic Formal Hall	FRIDAY - Family supper
Soup	Carrot & Ginger (V)	Broccoli & Stilton (V)	Thai fishcake with coriander & mango salsa	Beetroot cured salmon Gravdlax with fennel, horseradish, dill & sour cream with toasted rye	Finnish summer soup
Main Course	Marinated Chicken Tikka Chicken, Turmeric & Cumin Rice & Vegetable Curry	Lamb Kofta served with pitta bread & tzatziki	Turkey Paupiettes with caramelised red onion stuffing served with Parmentier potatoes & vegetable panache	Helstekt persiljekyckling, (parsley & lemon roast chicken) celeriac mash & baby spinach with a Lingon berry sauce	Scandinavian traditional meatballs with creamy mashed potatoes served with lingon berry jam and gravy
Vegetarian Main	Halloumi, ratatouille with steamed rice	Tomato & Caper Linguine With Chargrilled Courgette	Polenta cake with goats cheese, roasted vegetables, spinach and cherry tomato stack	Pan fried field mushrooms & baby spinach with celeriac mash & Lingon berry sauce	Vegetable croquettes served with chips & salad
Dessert	Zesty Orange Syrup Sponge	Coffee & Walnut Cake	Pimms jelly with raspberry sauce vanilla mascarpone served with shortbread	Cloud berry cream cheesecake	Cinnamon buns
			Selection of English & continental cheeses, grapes, celery & spicy pear chutney	Selection Scandinavian cheeses & spicy pear chutney	

**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.