**Lunch Menu w/c 28 May 2018**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup</td>
<td>Bank Holiday - Dining room closed</td>
<td>Mushroom and basil (Vegan)</td>
<td>Summer pistou (Vegan)</td>
<td>Spiced carrot and lentil (Vegan)</td>
<td>Summer vegetable (Vegan)</td>
</tr>
<tr>
<td>Sharing Boards/Jacket Potatoes</td>
<td>~</td>
<td>~</td>
<td>~</td>
<td>~</td>
<td>Maris pipper with chicken à la king</td>
</tr>
<tr>
<td>Bistro Main</td>
<td>~</td>
<td>Hereford beef chilli, steamed rice, tortillas, sour cream and salsa</td>
<td>Honey and Chinese five spiced chicken, stir fried vegetables and steamed rice</td>
<td>Toad in the hole, creamed potatoes, onion gravy and greens</td>
<td>Battered Pollack fillet, tartare sauce, lemon and chunky chips</td>
</tr>
<tr>
<td>Vegetarian Main</td>
<td>~</td>
<td>Asparagus and blue cheese tart, steamed new potatoes and green salad</td>
<td>Vegetarian goulash, gnocchi and garlic bread</td>
<td>Sweet potato, leek and spinach lasagne</td>
<td>Homemade falafel burger, red cabbage slaw and jacket wedges</td>
</tr>
<tr>
<td>Dessert</td>
<td>~</td>
<td>Eton mess pots</td>
<td>Almond and cherry sponge</td>
<td>Apple pie with cinnamon and raisins</td>
<td>Sticky gingerbread</td>
</tr>
</tbody>
</table>

**Dinner Menu w/c 28 May 2018**

<table>
<thead>
<tr>
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<th>MONDAY</th>
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<th>FRIDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup</td>
<td>Bank Holiday - Dining room closed</td>
<td>Mushroom and basil (Vegan)</td>
<td>Vine ripened tomato and basil bruschetta and buffalo mozzarella</td>
<td>King Dinner</td>
<td>Summer vegetable (Vegan)</td>
</tr>
<tr>
<td>Bistro Main</td>
<td>~</td>
<td>Breaded pork schnitzel, creamed potatoes, root vegetables and white wine sauce</td>
<td>Coq au vin, parsley mashed potatoes and crème fraiche, with glazed new carrots</td>
<td>~</td>
<td>Cajun chicken burger, salad and jacket wedges</td>
</tr>
<tr>
<td>Bistro Main</td>
<td>~</td>
<td>Giant couscous courgette and rocket with halloumi</td>
<td>Butternut squash and baby leek tart with sautéed spinach and shallot cream</td>
<td>~</td>
<td>Thai vegetable curry with aubergine, chilli, coconut, snow peas and rice noodles</td>
</tr>
<tr>
<td>Vegetarian Main</td>
<td>~</td>
<td>Eton mess pots</td>
<td>Stem ginger and rhubarb trifle</td>
<td>Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits</td>
<td>Sticky gingerbread</td>
</tr>
</tbody>
</table>

*Note: The items marked with an asterisk (~) indicate a change from the previous menu.*

**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.