



CLARE HALL

MENUS

Lunch Menu w/c 4th of December 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY St Andrew's day	FRIDAY
Soup	Honey & thyme roast vegetables (Vegan)	-	Garden pea & fresh mint (Vegan)	Sweet potato, chilli & lime (Vegan)	Country Vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris piper jacket potatoes with beef ragu & olives	Bhajis, samosas, pittas, pickles & chutneys	-	-	King Edward with five bean chilli (Vegan)
Bistro Main	Thai Turkey Stir Fry With Rice Noodles, Ginger & Spring Onion	Hereford Beef Chilli With Steamed Rice, Sour Cream & Tortillas	Marinated Chicken, pasta, feta, olives, roast peppers, mint & heritage tomatoes	Smoked ham & turkey Hampshire leek Pie served with creamed potato & roast carrots	Battered Pollack Fillet, Chunky Chips, Tartare Sauce & Lemon
Vegetarian Main	Basil roast vegetable & puy lentil lasagne, garden salad	Vegan roast root vegetable & parsley Pie served with creamed potato & roast carrots	Breaded goats cheese, warm salad of balsamic beetroot, sweet potato & watercress	Spinach, feta and tomato cannelloni, green salad	Oven baked pizza topped with roast squash, stilton & cheddar, sage & rocket
Pudding	Citrus panna cotta	Winter berry & bramley apple crumble & custard	Banoffee pots	Christmas Trifle Pots	Lemon tart

Dinner Menu w/c 4th of December 2017

ITEM	MONDAY Jazz Formal	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Spiced parsnip & lentil soup with chilli oil (Vegan)	Sweet potato, chilli & lime (Vegan)	Clementine, Green Bean & Blue Cheese Salad & Toasted Seeds	Carrot & cumin (Vegan)	Family Christmas Dinner
Main Course	Chicken Coq au vin & crème fraiche & parsley mash	Salmon & parsley fishcake, wilted spinach & chunky tomato salsa	Slow Roasted Belly Of Pork, Colcannon, Roasted Root Vegetables & Chestnuts & Mustard Cream Sauce	Roast turkey, gravy, roast potatoes, winter vegetables & cranberry sauce	-
Vegetarian Main	Polenta cake with goats cheese, roasted vegetables, spinach and cherry tomatoes	Teriyaki vegetable & noodle stir fry (Vegan)	Asparagus & tarragon tart, warm potato salad & rocket, balsamic dressing	Vegan spinach, sweet potato & lentil dahl with braised rice	-
Dessert	Lemon tart with crème fraiche & raspberry coulis A selection of English & Continental cheeses served with spicy pear	Winter berry & bramley apple crumble & custard	Crème caramel, Cointreau caramelized oranges & short bread A selection of English & Continental cheeses served with spicy pear chutney & biscuits	Christmas Trifle Pots	-

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.