



### Lunch Menu w/c 4 June 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Potato and watercress (Vegan)	~	Spiced carrot and lentil (Vegan)	Garden pea and courgette (Vegan)	Summer vegetable (Vegan)
Sharing Boards/ Jacket Potatoes	Maris piper and mushroom stroganoff	Tuna Niçoise sharing platter	~	~	Maris piper and chicken curry
Bistro Main	Smoked bacon and mushroom linguine, garlic bread and rocket	Marinated Cajun chicken, sweetcorn and coriander salsa and potato wedges	Shredded chilli beef, egg noodles and wok fried vegetables	Moroccan lamb and chickpea stew, cous cous and flatbread	Breaded Pollack fillet, chunky chips, tartare sauce and lemon
Vegetarian Main	Baked sweet potato with vegan chilli and guacamole	Macaroni cheese, roasted red onion, cherry tomato and rocket salad	Carrot, courgette and beetroot fritter, roasted vegetables and tomato sauce	Vegan cottage pie, steamed vegetables	Roasted vegetable lasagne
Dessert	Warm chocolate sponge	Peach Cobbler	Lemon curd tart with strawberries	Crème brûlée	Lemon mousse pots

### Dinner Menu w/c 4 June 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Potato and watercress (Vegan)	Sweetcorn chowder (Vegan)	Black olive crostini, roast peppers and Greek feta salad	Garden pea and courgette (Vegan)	Summer vegetable (Vegan)
Bistro Main	Griddled lamb kofta, mixed salad, pitta bread and chunky chips	Hereford beef lasagne and garlic bread	Pan fried pork fillet, dauphinoise potatoes, baby vegetables and red wine jus	Chicken, ham and leek pie, new potatoes and steamed vegetables	Sweet and sour pork, egg fried rice and prawn crackers
Vegetarian Main	Mushroom, leek and blue cheese tart and rocket salad	Spicy bean burger, salad bap and fries	Tomato, aubergine and chickpea stew with a hint of chilli, cous cous and fresh herbs, halloumi cheese	Spicy vegetable burrito, jacket wedges and sour cream	Mushroom and baby spinach risotto
Dessert	Warm chocolate sponge	Peach Cobbler	Strawberry and elderflower jelly, crème fraiche and shortbread  Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes and biscuits	Crème brûlée	Lemon mousse 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.