



Lunch Menu w/c 6 August 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Carrot and orange (Vegan)	~	Minestrone (Vegan)	Spicy tomato and chickpea (Vegan)	Summer vegetable(Vegan)
Sharing Boards/ Jacket Potatoes	King Edward with tuna mayonnaise	Thai fish cakes with chilli dipping sauce	~	~	King Edward with mushroom stroganoff
Bistro Main	Lemon and rosemary roasted chicken with roast potatoes and summer vegetables	Sweet and sticky pork loin chop with egg fried vegetable rice	Tandoori lamb chop with pea, orange and lemon salad, poppadum and yoghurt dressing	Meatballs in fresh tomato sauce and spaghetti, served with parmesan and garlic bread	Battered Pollack fillet, chunky chips, tartare sauce and lemon wedge
Vegetarian Main	Thai vegetable curry with coconut rice (Vegan)	Baked sweet potatoes with a bean chilli, sour cream and tomato, red onion and coriander salsa	Singapore noodles with pan fried tofu (Vegan)	Roasted squash, spinach and cherry tomato frittata and salsa verde with rocket	Spaghetti with capers, spinach and fresh parmesan
Dessert	Mixed berry fool	Apple and plum crumble	lemon posset	Victoria sponge cake	Meringue with fresh cream and blueberries

Dinner Menu w/c 6 August 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Carrot and orange (Vegan)	Potato and leek (Vegan)	Salad of roasted squash, beetroot and garlic with goats cheese and pea shoots	Spicy tomato and chickpea (Vegan)	Summer vegetable(Vegan)
Bistro Main	Chorizo and red pepper pizza, served with mixed salad	Thai red chicken curry with steamed rice and mango chutney	Slow roast belly pork, celeriac and pear mash with summer greens and a cider jus	Lamb Kofta served with pitta bread, salad and tzatziki	Toad in the hole served with mashed potatoes, carrots, peas and gravy
Vegetarian Main	Courgette and cheddar cheese quiche served with mixed salad	Roasted peppers stuffed with spicy couscous and served with tomato, onion and coriander salsa and mixed leaves	Asparagus and vegetarian parmesan pastries served with new roasted potatoes and baby leaves	Black bean chilli served with steamed rice, sour cream, salsa and tortilla chips	Vegetarian aubergine moussaka served with garlic ciabatta and salad
Dessert	Mixed berry fool	Apple and plum crumble	Lemon posset with strawberry shortbread	Victoria sponge cake	Meringue with fresh cream and blueberries
			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.