



Lunch Menu w/c 7th August 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Carrot & Orange (V)	~	Red Lentil & Coconut (V)	Minestrone (V)	Summer vegetable(V)
Sharing Boards/ Jacket Potatoes	King Edward bean & chorizo ragout	Barbeque Chicken Wings, Jacket Potato Wedges & Sour Cream	~	~	King Edward with mushroom stroganoff (V)
Bistro Main	Beef stroganoff with parsley potatoes & green beans	Sweet & sour pork with egg fried rice	Moroccan lamb served with coriander couscous & mango chutney	Katsu Chicken Curry, Braised Rice & Pickled Vegetables	Battered Pollack Fillet, Chunky Chips, Tartare Sauce & Lemon Wedge
Vegetarian Main	Thai Vegetable Curry With Coconut Rice	Woodland Mushroom, Baby Spinach & Squash Lasagne with mixed salad	Singapore Noodles With Pan Fried Tofu	Roasted Squash, Spinach & Cherry Tomato Frittata & Salsa Verde With Rocket	Spaghetti With Capers, Spinach & Fresh Parmesan
Pudding	Mixed berry fool	Apple & plum crumble	lemon posset	Victoria sponge cake	Meringue with fresh cream & blueberries

Dinner Menu w/c 7th of August 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Carrot & Orange (V)	Potato & leek (V)	Salad of roasted squash, beetroot & garlic with goats cheese & pea shoots	Cream of tomato (V)	Summer vegetable(V)
Main Course	Lemon & rosemary roasted chicken with roast potatoes & summer vegetables	Red wine beef & root vegetable casserole served creamed potatoes & horseradish	Duck with pomegranate & walnuts, new roasted potatoes & summer vegetables	Toad in the hole served with mashed potatoes, carrots, peas & gravy	Lamb Kofta served with pitta bread, salad & tzatziki
Vegetarian Main	Asparagus & coastal cheddar cheese quiche served with mixed salad	Roasted peppers stuffed with spicy couscous & served with tomato, onion & coriander salsa & mixed leaves	Asparagus & vegetarian parmesan pastries served with new roasted potatoes & baby leaves	Black bean chilli served with steamed rice, sour cream, salsa & tortilla chips	Vegetarian aubergine moussaka served with garlic ciabatta & salad
Dessert	Mixed berry fool	Apple & plum crumble	Malted dark chocolate tart with honeycomb A selection of English & Continental cheeses served with spicy pear chutney & biscuits	Victoria sponge cake	Meringue with fresh cream & blueberries

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.