



Lunch Menu w/c 9 July 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Tomato and basil (vegan)	~	French onion (vegan)	Curried broccoli (vegan)	Summer vegetable (vegan)
Sharing Boards/ Jacket Potatoes	Maris piper with vegetable curry (vegan)	Tuna niçoise salad platter	~	~	Maris Piper with chicken a la king
Bistro Main	Oven roasted chicken thighs with potato, chilli and sweetcorn salad and rocket	Sweet 'n sour pork with egg fried rice and prawn crackers	Tagliatelle Bolognese, garlic ciabatta and cheese	Hawaiian chicken with new potatoes, avocado and mango slaw	Battered Pollack fillet, chunky chips, mushy peas or beans, tartare sauce and lemon wedges
Vegetarian Main	Lemon and roasted pepper spaghetti with toasted pine nuts and basil	Vegetable filo pie with rocket fresh tomato sauce and rocket salad (vegan)	Vegetarian pancit with marinated tofu	Mushroom, leek and blue cheese quiche, mixed salad	Lentil and chickpea curry with steamed rice (vegan)
Dessert	Scones with jam and clotted cream	Fruit crumble	Strawberry pavlova	Pineapple upside down cake	Trifle pots

Dinner Menu w/c 9 July 2018

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Tomato and basil (vegan)	Minestrone (vegan)	Vine ripened tomato and basil bruschetta with basil pesto and buffalo mozzarella	Curried broccoli (vegan)	Summer vegetable (vegan)
Bistro Main	Sustainable fish pie topped with cheddar and summer greens	Korean fried chicken with kimchi slaw and French fries	Pork tenderloin rolled in lemon and herb brioche crumbs, with creamed savoy cabbage and potato fondant	Moroccan lamb meatballs, cous cous and roasted vegetables	Smoked cheddar stuffed beef burger, smoked bacon, salad and wedges
Vegetarian Main	Potato, leek and fennel gratin with summer greens	Warm pasta salad with cherry tomatoes, chargrilled vegetables and broccoli (vegan)	Herb and tofu stuffed aubergine, new potatoes and roast vine ripened tomatoes	Pan fried polenta, roasted vegetables and tomato and basil sauce (vegan)	Curried lentil and sweet potato pie with mixed salad (vegan)
Dessert	Scones with jam and clotted cream	Fruit crumble	Dark chocolate mousse, with passion fruit cream and caramelised pecan nuts Selection of British and Continental cheeses served with spicy pear chutney, celery, grapes	Pineapple upside down cake	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.