



Lunch Menu w/c 9th of October 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Celeriac & Apple (V)	~	Cream Of Spinach (V)	Cream of tomato (V)	Country Vegetable (V)
Sharing Boards/ Jacket Potatoes	Maris Piper With Beef Stroganoff	Curried tomato lentil dip with naan bread, onion bahjis & vegetable samoosas	~	~	Maris Piper with baked beans & grated cheese
Bistro Main	Hawthorn Chicken, Mushroom & Tarragon Pasta With Garlic Bread	Chargrilled Pork chop, Mustard Mash, Roasted Vegetables & Onion Gravy	Roast lamb served with roast potatoes, savoy cabbage & peas, gravy & mint sauce	Boar and apple sausages with creamy mash & brown onion gravy	Battered Pollack, Chunky Chips, peas tartare sauce & lemon
Vegetarian Main	Lentil & Spinach Curry Served With Quinoa	Cornish Potato, Leek & Spinach Frittata with salad	Vegetarian Sausage & Chive Mash With Five Bean Cassoulet	Warm Halloumi Niçoise Salad	Leek, Potato & cheddar pasty served with chips & peas
Dessert	Pear & Ginger Crumble	Steamed syrup sponge pudding	Lemon tart	Creamy rice pudding with a wild berry compote	Chocolate fondants

Dinner Menu w/c 9th of October 2017

ITEM	MONDAY	TUESDAY	WEDNESDAY Formal Hall	THURSDAY	FRIDAY
Soup	Matriculation dinner dining room closed	Chunky Bean Soup (V)	Breaded Goats Cheese, Green Bean Salad With Toasted Walnuts & Red Onion Chutney	Cream of tomato (V)	Country Vegetable (V)
Bistro Main	~	Lemon & Pepper Turkey Escalope With Crushed New Potatoes & root roast vegetables	Pan Fried Fillet Of Sea Bass With Ratatouille, Truffle Mash & Basil Dressing	Chicken tikka with steamed yellow rice, mango chutney & naan bread	Classic Spaghetti Bolognese, Garlic Ciabatta & Rocket
Vegetarian Main	~	Sweet Potato & Spring Onion Fritters With Chilli Jam & Mixed Salad	Middle Eastern rice & lentils with harissa aubergine	Avocado, black bean & sundried tomato quesadillas served with rocket salad	Veggie Burger, Tzatziki, Salad & Potato Wedges
Dessert	~	Steamed syrup sponge pudding	Spiced pear tarte tartin with salted caramel ice cream  Selection of British & continental cheeses, grapes, celery & spicy pear chutney	Creamy rice pudding with a wild berry compote	Chocolate fondants

**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.