

JCR MENU WEEK COMMENCING:

	EARLY HALL	FORMAL HALL
MON	<p>BREADED KING PRAWNS, SWEET CHILLI DIP (V) SWEET PEPPER FILO SLOW-COOKED SPICY LAMB NACHOS BAKE, GUACAMOLE & SOURED CREAM (V)BLACK-EYED PEA BURRITOS WITH SPICY TOMATO SAUCE & MOZZARELLA BRAISED RED & BASMATI RICE WITH KIDNEY BEANS & PARSLEY BROCCOLI, SWEET POTATO, GARLIC & CORIANDER DRESSING & CORN COB</p> <p>TOFFEE FUDGE CAKE</p>	
TUES	<p>COURGETTE & FENNEL SOUP CHICKEN WRAPPED IN SMOKED BACON WITH BBQ SAUCE & CHEESE (V) EGGS FLORENTINE HERB DICED POTATOES LEEKS & GREEN BEANS</p> <p>RASPBERRY & WHITE CHOCOLATE ROULADE</p>	<p>SPRING ROLL WITH SHRIMP, CHICKEN & SOY, CORIANDER YOGHURT & SWEET CHILLI, (V) VEGETABLE & EDAMAME SPRING ROLLS, CORIANDER YOGHURT & SWEET CHILLI</p> <p>SLOW-COOKED PORK BELLY, HONEY SOY GLAZE, SPICY PLUM SAUCE (V) CARROT, CARDAMON & SMOKED TOFU ROULADE COCONUT RICE, BOK CHOY, BABY CORN & CARROTS LEMON & BERRY POSSET</p>
WED	<p>TOMATO & BASIL BRUSCHETTA</p> <p>SALMON WITH DILL & HORSERADISH CRUST, LEMON CREAM SAUCE (V) BLACK BEAN CHILLI TACOS, TOMATO SALSA, SOURED CREAM SAUTEED NEW POTATOES WITH THYME & RED PEPPERS COURGETTES / PEPPERS & PEAS NEW YORK CHEESECAKE</p>	
THURS	<p>WHITE ONION & SORREL SOUP THAI RED BEEF CURRY (V) QUORN TIKKA MASALA WITH CHICKPEAS & SPINACH RICE BROCCOLI, CARROTS & OKRA WITH SESAME</p> <p>LEMON MERINGUE PIE</p>	<p>INTERNATIONAL THEMED FORMAL - SPAIN</p> <p>RED PEPPER GAZPACHO, CUCUMBER & CROUTONS</p> <p>ROAST COD, PAELLA & SAFFRON OIL (V) MUSHROOM MANCHEGO QUESADILLAS ARTICHOKE, TOMATO & LEAF SALAD SHERRY VINAIGRETTE</p> <p>CRÈME CATALANA</p>
FRI	<p>CARROT, ORANGE & CORIANDER SOUP TOULOUSE SAUSAGE & BEAN CASSOULET (V) HERB MARINATED TEMPEH & CHESTNUT MUSHROOM STROGANOFF SHALLOT MASH BRAISED RED CABBAGE, ROAST CARROTS</p> <p>MILLIONAIRES SHORTBREAD</p>	<p>MCR GUEST NIGHT</p> <p>PARMA HAM, BABY TOMATO, MOZZARELLA, ROCKET & BASIL SALAD (V) ROAST ARTICHOKE, BABY TOMATO, MOZZARELLA, ROCKET & BASIL SALAD FILLET OF BEEF, CRISPY SHALLOTS, SPRING GREENS, DAUPHINOISE POTATOES, ONION PUREE, CONFIT CARROTS (V) SWEET MUSTARD GLAZED ONION TEMPEH, CRISPY SHALLOTS</p> <p>MANGO CRÈME BRÛLÉE, POPPY CANDY, COCONUT TUILE</p>
SAT	<p>CALAMARI WITH LEMON, PARSLEY & CAESAR SAUCE (V) PANFRIED GARLIC CHESTNUT MUSHROOMS WITH PARSLEY SMOKED CHICKEN, RED PEPPER & MOZZARELLA PIZZA & CHIPS (V) GOATS CHEESE, CARAMELISED ONION & TOMATO (HEALTHY OPTION AVAILABLE) ROAST COURGETTES & SWEETCORN ETON MESS</p>	
SUN	<p>LEEK & POTATO SOUP ROAST SHREDDED HAM, BUTTERNUT SQUASH & SMOKED CHEESE MACARONI BAKE (V) CHEESE TORTELLINI WITH GREEN BEANS, OLIVES & MARINARA SAUCE SPICY POTATO WEDGES RATATOUILLE & CAULIFLOWER SALTED CARAMEL CAKE</p>	<p>PRAWN COCKTAIL, CHILLI LIME & CORIANDER DRESSING (V) EGG, AVOCADO & WATERCRESS SALAD, CHILLI LIME & CORIANDER DRESSING SLOW ROAST LAMB SHOULDER, ROAST VEGETABLES, CHERRY TOMATOES & POTATOES, ROSEMARY & RED WINE GRAVY (V) ROAST VEGETABLE & MOZZARELLA EN CROÛTE ROSEMARY & RED WINE GRAVY SUMMER BERRY TRIFLE</p>

