



BA DINNER MENUS EASTER 2017

DATE	MENU	VEGETARIAN
Friday 28 th April	Spiced Lamb Patties, Harissa, Flat Bread & Fried Chickpeas - Grilled Salmon Spring Cous Cous Baby Carrots Creamy Sorrel Sauce - Blueberry Pie Greek Yoghurt Ice Cream - Coffee & Chocolate Mints	Spiced Aubergine Patties, Harissa, Flat Bread & Fried Chickpeas - Grilled Polenta Spring Onion Baby Carrots Creamy Sorrel Sauce (gluten free (gf) /dairy free (df) /nut free (nf)/egg free (ef))
Friday 5 th May Cinco de Mayo	Spicy Mexican Corn Chowder - Pulled Pork Empanadas Mexican Refried Beans Rice - Guacamole - Dulce de Leche Flan - Coffee & Chocolate Mints	Courgette Empanadas Mexican Refried Beans Rice - Guacamole
Thursday 11 th May	Asparagus, Hollandaise & Blue Cheese Tart Olive Salad - Confit Duck with Rhubarb Compote Dauphinoise Potatoes Green Beans - Caramelised Banana, Toffee Gelato Chocolate Ganache & Maple Macadamias - Coffee & Chocolate Mints	Asparagus, Hollandaise & Goats Cheese Tart Olive Salad - Cassoulet of Butterbeans Mushrooms Dauphinoise Potatoes Green Beans



BA DINNER MENUS EASTER 2017

DATE	MENU	VEGETARIAN
Thursday 18 th May Handover Feast	Spring Onion & Crème Fraiche Soup - Cured Sea Trout Horseradish & Watercress Puree Black Sesame Cucumber - Beef Wellington Anna Potato Broccoli Shallot Sauce - Vanilla Panna Cotta Cherry Balsamic Vinegar - Coffee & Chocolate Mints	Celeriac Fondant Horseradish & Watercress Puree Black Sesame Cucumber - Mushroom & Spinach Wellington Anna Potato Broccoli Shallot Sauce
Friday 26 th May	Cambridgeshire Ham Hock Terrine Apple & Parsley Jelly Wholegrain Mustard Mayonnaise - Baked Vegetable Roots Camembert Clafoutis Thyme Sauce - Treacle Tart Clotted Cream Ice Cream - Coffee & Chocolate Mints	Butter Poached Baby Potatoes Quail Egg – Roquefort Cheese Curly Endive Salad - Beetroot



BA DINNER MENUS EASTER 2017

DATE	MENU	VEGETARIAN
Friday 2 nd June Fish & Chip Day	Trio of Melon Feta & Peach Balsamic Glaze - Traditional Fish & Chips Mushy Peas Tartare Sauce - Elderflower & Crème Fraiche Pavlova Gooseberry Ice Cream - Coffee & Chocolate Mints	Trio of Melon Yorkshire Fettle & Peach Balsamic Glaze - Tempura Spice Cauliflower Mushy Peas Tartare Sauce
Friday 9 th June	Salmon & Smoked Haddock ceviche Lime Mascarpone - Baked Chicken with Rosemary & Lemon Smokey Tomato Aubergine Mash Potato Garlic Patty Pan Squash - Grilled Peach Melba Vanilla Ice Cream - Coffee & Chocolate Mints	Summer Vegetable Ceviche Lime Mascarpone - Crispy Potato & Rosemary Gnocchi Smokey Tomato Aubergine Mash Potato Garlic Patty Pan Squash



TRINITY
COLLEGE
CAMBRIDGE