



BA DINNER MENUS FOR LENT

DATE	MENU	VEGETARIAN
Friday 19 th January Greek Night	<p>Greek Dolmades (None)</p> <p>-</p> <p>Slow Roasted Lamb Shank Olives and Red Pepper Chive Mashed Potatoes (Celery, Sulphites, Milk)</p> <p>-</p> <p>Pistachio Baklava Natural Yoghurt (Milk, Wheat, Tree Nuts)</p> <p>-</p> <p>Cheese and Port (Celery, Milk, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Red Bell Pepper & Feta Spanakopita Olives, Tomatoes and Tzatziki (Milk, Egg, Wheat)</p>
Friday 26 th January Burns Night	<p>Haggis, Neeps and Tatties (Wheat, Celery, Milk)</p> <p>-</p> <p>Scottish Beef Featherblade Horseradish Honey Roasted Root Vegetables Potato Fondant (Celery, Milk, Sulphites)</p> <p>-</p> <p>Cranachan Scottish Shortbread (Milk, Sulphites, Wheat)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>(V) Haggis, Neeps and Tatties (Wheat, Celery, Milk)</p> <p>-</p> <p>Scottish Bubble and Squeak Patties (Wheat, Milk, Egg)</p>
Wednesday 31 st January Indian Night	<p>Vegetable Samosas with Kasundi (Wheat, Milk, Mustard, Sulphites)</p> <p>-</p> <p>Slow-cooked Swordfish Steak Tomato-Curry Sauce Basmati Rice Bombay Potatoes Popadoms (Fish, Mustard, Wheat)</p> <p>-</p> <p>Kaju ki Barfi Kaffir Lime Leaf Sorbet (None)</p> <p>-</p> <p>Cheese and Port (Celery, Milk, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Cauliflower, Tomatoes and Spinach Curry with Basmati Rice (Mustard)</p>



DATE	MENU	VEGETARIAN
<p>Friday 9th February Thai Night</p>	<p>Tom Yum Soup (Fish, Mollusc, Crustaceans)</p> <p>-</p> <p>Peanut Chicken Satay Vegetable Egg-Noodle Pad Thai Papaya Salad (Peanuts, Soya, Wheat, Egg, Fish Mollusc, Sesame, Crustacean)</p> <p>-</p> <p>Coconut Cake with Lime and Mango Sorbet (Tree Nut, Egg)</p> <p>-</p> <p>Coffee and Chocolate Mints (Soya, Milk)</p>	<p>Vegetarian Tom Yum Soup (None)</p> <p>-</p> <p>Crispy Tofu Satay (Peanuts, Soya, Wheat, Egg)</p>
<p>Friday 16th February Spanish Night</p>	<p>Spanish Mussels with Chorizo and Saffron Broth (Mollusc, Sulphites, Milk)</p> <p>-</p> <p>Galician Tuna Empanada Patatas Bravas Garlic Green Beans (Wheat, Milk, Egg, Sulphites, Fish)</p> <p>-</p> <p>Molten Dulce de Leche Cake (Milk, Wheat, Egg)</p> <p>-</p> <p>Cheese and Port (Celery, Milk, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Spanish Pisto, Smoked Paprika Broth (Egg)</p> <p>-</p> <p>Galician Seasonal Vegetables Empanada (Wheat, Milk, Egg, Sulphites)</p>
<p>Friday 23rd February Italian Night</p>	<p>Sautéed Calamari with Sun-Dried Tomatoes and Fennel (Mollusc, Fish, Sulphites)</p> <p>-</p> <p>Lemon, Parmesan & Pine Chicken and Pesto Roulade Roasted Sicilian Potatoes Grilled Garlic & Herb Aubergine (Milk, Tree Nuts, Sulphites, Celery)</p> <p>-</p> <p>Tiramisu (Sulphites, Milk, Wheat, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Spiced Battered Onion with Sun-dried Tomatoes and Fennel (Wheat, Milk, Egg)</p> <p>-</p> <p>Pea, Lemon & Pesto Risotto (Milk, Tree Nuts, Sulphites)</p>



DATE	MENU	VEGETARIAN
Friday 2 nd March Welsh Night	Aubergines Stuffed with Welsh Rarebit (Milk, Fish, Mustard, Wheat, Sulphites) - Roast Welsh Lamb with Rosemary and Garlic Pembrokeshire Potatoes - Creamy Leeks (Celery, Milk, Sulphites) - Welsh Cake with Caramel Sauce and Vanilla Ice-Cream (Wheat, Milk, Sulphites, Egg) - Welsh Cheese, and Port (Celery, Milk, Sulphites) - Coffee & Chocolate Mints (Soya, Milk)	Welsh Leek & Caerphilly Crumble Tart (Wheat, Milk, Egg, Mustard)
Friday 9 th March St Patricks	Colcannon Crab Cake with Spring Onion Mayo (Crustaceans, Egg, Wheat, Milk, Sulphites, Mustard) - Traditional Irish Stew (Celery) Guinness Brown Bread (Wheat, Tree Nuts, Sulphites) - Bailey's Irish Chocolate Torte (Wheat, Milk, Egg, Soya) - Coffee & Chocolate Mints (Soya, Milk)	Colcannon of Cauliflower Cake (Egg, Wheat, Milk, Sulphites, Mustard) - Traditional Irish Vegetable Stew (Celery)
Wednesday 21 st March BA Feast	Creamy Lobster Bisque (Crustaceans, Sulphites, Celery, Milk) - Goat's Cheese Vol-au-Vent with Cranberries Relish (Wheat, Milk, Egg, Sulphites) - Thyme Roast Pork Belly Cider Cream Sauce Crispy Crackling Broccoli Florets Sweet Potato Fondant (Sulphites, Celery, Milk) - Frangipane Cheesecake Passion Fruit Culis Pomegranate Tuille (Wheat, Milk, Egg) - Cheese and Port (Celery, Milk, Sulphites) - Coffee & Chocolate Mints (Soya, Milk)	Jerusalem Artichoke Veloute (Milk) Spinach & Celeriac Strudel (Wheat, Egg, Milk)



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