



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>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Cauliflower, Tomatoes and Spinach Curry with Basmati Rice (Mustard)</p>



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



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



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