

Informal Lunch menu – week of 3 November

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Chicken, leek, mushroom pie	Hake, potatoes with chive	Quorn, white bean ragout	Cornish Pasty	Bread and Butter pudding
Tues	Roasted Beef, Yorkshire pudding	Seabass, orzo, tomato	Quick fried Tofu, noodles	Charred Halloumi burger	Baked apple spring roll, caramel
Wed	Chicken Tikka Masala, Rice	Salmon Fishcake, lemon	Beluga lentil casserole, plant sausages	Penne, mushroom and spinach sauce	Parkin
Thurs	Lasagne, mixed leaf	Baked fish, spiced cauliflower, chickpea	A ragout of Pumpkin, butterbeans, pumpkin gnocchi	Jacket Potato, cheese coleslaw, crisp onions	Basque Cheesecake
Fri	Cumberland Sausage, mash, onion gravy	Fried Fish, chips, rough cut Tartare sauce	Fried Banana Blossom, chips, Tartare sauce	Khatti Dhal, paratha	Berry Doughnut

Informal Supper menu – week of 3 November

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Braised Pork, apples and sage	Cajun spiced Catfish, bean salad	Moussaka	Cornish pasty	Assiette of desserts/puddings
Tues	Chicken Fajitas, salsa	Thai fish curry, rice	Plant chicken fajitas, salsa	Charred Halloumi burger	Assiette of desserts/puddings
Wed	Pork Chop, mustard mash	Grilled Tuna, pesto, white bean	Vegetable & grain fritter, potato and pickles	Penne, mushroom and spinach sauce	Assiette of desserts/puddings
Thurs	Escalope of Turkey, Cranberry	Harissa crumbed fish, cous cous	Vegetable protein bolognaise, spaghetti	Jacket Potato, cheese coleslaw, crisp onions	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 10 November

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Char Sui Pork, Pak choi	Roasted cape Hake, grilled peppers, black olive	Mixed bean and vegetable tagine	Cheese and tomato omelette, mixed leaf	Churros, dulce de leche
Tues	Butter Chicken, basmati rice	Sea bream, crushed mids, spinach and parsley sauce	Plant Chicken risotto, roasted peppers	Leek and stilton quiche	Carrot cake
Wed	Shepherd's pie	Miso Glazed Salmon, Wakame	Charred Polenta, Mediterranean vegetables	Margarita Pizza	Chocolate roulade
Thurs	Gochujang roasted chicken, spring greens.	Bulgar pilaf, seared fish	Chana Masala, tofu, spinach, rice	Jumbo sausage roll, beans	Preserved berry pavlova
Fri	Beef burrito, salsa	Fried Fish, chips, rough cut Tartare sauce	Pastitsio	Nasi goreng	Banoffee

Informal Supper menu – week of 10 November

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Chicken Paprikash, rice	Grilled fish, butter bean and orzo salad, lots of parsley	Aloo Tikki Chole, pomegranate	Cheese and tomato omelette, mixed leaf	Assiette of desserts/puddings
Tues	Braised beef, onion gravy	Grilled Swordfish, watermelon, coriander, red chilli	Vegan Cottage Pie	Leek and stilton quiche	Assiette of desserts/puddings
Wed	Escalope of pork, celeriac remoulade	Thai red seafood curry, jasmine rice	Field Mushroom, plant mince, gratin	Margarita Pizza	Assiette of desserts/puddings
Thurs	Sweet and Sour Chicken, rice	Fish pie	Ginataang Kalabasa, steamed rice	Jumbo sausage roll, beans	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 17 November

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork, chorizo, chickpea stew	Roasted fish, mixed bean salad, garden herbs	Jackfruit wellington, onion gravy	Jacket Potato, baked beans, cheese	Orchard fruit crumble, custard
Tues	Slow cooked Beef, caramelised onion mash	Grilled fish, spiced potato salad	Vegetable Gyoza, miso broth, greens	Spring Rolls, sweet chilli	Malted milk chocolate sponge
Wed	Kadai Chicken, vegetable pilau	Lemon & Garlic Fish, Fattoush salad	Katsu Tofu, stir fried rice	Mac & cheese	Cream puff, peach
Thurs	Beef Lasagne, salad	Roasted fish, cabbage, white beans	Vegetable and bean Salona	Panini, mozzarella, roquet, pesto	Lemon shortbread cheesecake
Fri	Soy glazed chicken, noodles	Fried Fish, chips, rough cut Tartare sauce	Chana Masala, saffron rice	Omelette, charred med veg	Chocolate profiterole

Informal Supper menu – week of 17 November

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Buffalo chicken leg, blue cheese slaw	Fish finger sandwich	Gnocchi, wild mushroom, spinach	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Chicken Kyiv, lemon,	Soy glazed catfish, rice noodle salad	Charred pumpkin, root vegetable potage	Spring Rolls, sweet chilli	Assiette of desserts/puddings
Wed	Birria taco	Fish bhaji, mango chutney	Aubergine, pulses, tomato sauce	Mac & cheese	Assiette of desserts/puddings
Thurs	Bangers, mash, beans	Fish Tikka, garlic naan	Vegetable protein chilli, rice, guacamole	Panini, mozzarella, roquet, pesto	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 24 November

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Glazed chicken, leek and potato	Baked fish, pesto and olive crumb	Thai green jackfruit curry, steamed rice	Penne, tomato and pepper sauce, mozzarella	Preserved berry mess, chocolate
Tues	Cottage pie, root vegetable mash	Salmon, beetroot and lentil salad	Arancini, black olive, sundried tomato, basil	Jacket potato, cheddar cheese slaw	Bishops garden Mirabelle plum, frangipane tart
Wed	Turkey, piquant sauce	Kedgerree, curry sauce	Fermented chilli glazed Aubergine, tofu, steamed rice	Vegetable sausages, mash, onion gravy	Millionaires' shortbread
Thurs	Braised Chicken thigh, tomato, mozzarella, oregano	Steamed fish, prawn and parsley sauce	Roasted peppers, grains and seeds, bulgur	Nasi goreng	Sticky Toffee pudding
Fri	Pork Kofta, minted yoghurt, pitta	Fried Fish, chips, rough cut Tartare sauce	Sticky tempeh, noodles, fried vegetables	Buckwheat, mushrooms	Chocolate brownie

Informal Supper menu – week of 24 November

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Gloucester Hot pot	Peri peri spiced fish, macho peas	Plant chicken & mushroom stroganoff	Penne, tomato and pepper sauce, mozzarella	Assiette of desserts/puddings
Tues	Chicken piccata, pasta	Seared fish, potato salad, dill	Tagine of vegetables & pulses	Jacket potato, cheddar cheese slaw	Assiette of desserts/puddings
Wed	Beef Burger, mature cheddar, pickles'	Fish cakes, mozzarella, Tartare sauce	Thai red curry.	Vegetable sausages, mash, onion gravy	Assiette of desserts/puddings
Thurs	Crofter's pie, roasted carrot	Sea bream, quick fried vegetables	Roasted peppers, grains and seeds, bulgur	Nasi goreng	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 1 December

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Chicken, leek, mushroom pie	Hake, potatoes with chive	Quorn, white bean ragout	Cornish Pasty	Bread and Butter pudding
Tues	Roasted Beef, Yorkshire pudding	Seabass, orzo, tomato	Quick fried Tofu, noodles	Charred Halloumi burger	Baked apple spring roll, caramel
Wed	Chicken Tikka Masala, Rice	Salmon Fishcake, lemon	Beluga lentil casserole, plant sausages	Penne, mushroom and spinach sauce	Parkin
Thurs	Lasagne, mixed leaf	Baked fish, spiced cauliflower, chickpea	A ragout of Pumpkin, butterbeans, pumpkin gnocchi	Jacket Potato, cheese coleslaw, crisp onions	Basque Cheesecake
Fri	Cumberland Sausage, mash, onion gravy	Fried Fish, chips, rough cut Tartare sauce	Fried Banana Blossom, chips, Tartare sauce	Khatti Dhal, paratha	Berry Doughnut

Informal Supper menu – week of 1 December

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Braised Pork, apples and sage	Cajun spiced Catfish, bean salad	Moussaka	Cornish pasty	Assiette of desserts/puddings
Tues	Chicken Fajitas, salsa	Thai fish curry, rice	Plant chicken fajitas, salsa	Charred Halloumi burger	Assiette of desserts/puddings
Wed	Pork Chop, mustard mash	Grilled Tuna, pesto, white bean	Vegetable & grain fritter, potato and pickles	Penne, mushroom and spinach sauce	Assiette of desserts/puddings
Thurs	Escalope of Turkey, Cranberry	Harissa crumbed fish, cous cous	Vegetable protein bolognaise, spaghetti	Jacket Potato, cheese coleslaw, crisp onions	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 8 December

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Char Sui Pork, Pak choi	Roasted cape Hake, grilled peppers, black olive	Mixed bean and vegetable tagine	Cheese and tomato omelette, mixed leaf	Churros, dulce de leche
Tues	Butter Chicken, basmati rice	Sea bream, crushed mids, spinach and parsley sauce	Plant Chicken risotto, roasted peppers	Leek and stilton quiche	Carrot cake
Wed	Shepherd's pie	Miso Glazed Salmon, Wakame	Charred Polenta, Mediterranean vegetables	Margarita Pizza	Chocolate roulade
Thurs	Gochujang roasted chicken, spring greens.	Bulgar pilaf, seared fish	Chana Masala, tofu, spinach, rice	Jumbo sausage roll, beans	Preserved berry pavlova
Fri	Beef burrito, salsa	Fried Fish, chips, rough cut Tartare sauce	Pastitsio	Nasi goreng	Banoffee

Informal Supper menu – week of 8 December

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Chicken Paprikash, rice	Grilled fish, butter bean and orzo salad, lots of parsley	Aloo Tikki Chole, pomegranate	Cheese and tomato omelette, mixed leaf	Assiette of desserts/puddings
Tues	Braised beef, onion gravy	Grilled Swordfish, watermelon, coriander, red chilli	Vegan Cottage Pie	Leek and stilton quiche	Assiette of desserts/puddings
Wed	Escalope of pork, celeriac remoulade	Thai red seafood curry, jasmine rice	Field Mushroom, plant mince, gratin	Margarita Pizza	Assiette of desserts/puddings
Thurs	Sweet and Sour Chicken, rice	Fish pie	Ginataang Kalabasa, steamed rice	Jumbo sausage roll, beans	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 15 December

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork, chorizo, chickpea stew	Roasted fish, mixed bean salad, garden herbs	Jackfruit wellington, onion gravy	Jacket Potato, baked beans, cheese	Orchard fruit crumble, custard
Tues	Slow cooked Beef, caramelised onion mash	Grilled fish, spiced potato salad	Vegetable Gyoza, miso broth, greens	Spring Rolls, sweet chilli	Malted milk chocolate sponge
Wed	Kadai Chicken, vegetable pilau	Lemon & Garlic Fish, Fattoush salad	Katsu Tofu, stir fried rice	Mac & cheese	Cream puff, peach
Thurs	Beef Lasagne, salad	Roasted fish, cabbage, white beans	Vegetable and bean Salona	Panini, mozzarella, roquet, pesto	Lemon shortbread cheesecake
Fri	Soy glazed chicken, noodles	Fried Fish, chips, rough cut Tartare sauce	Chana Masala, saffron rice	Omelette, charred med veg	Chocolate profiterole

Informal Supper menu – week of 15 December

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Buffalo chicken leg, blue cheese slaw	Fish finger sandwich	Gnocchi, wild mushroom, spinach	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Chicken Kyiv, lemon,	Soy glazed catfish, rice noodle salad	Charred pumpkin, root vegetable potage	Spring Rolls, sweet chilli	Assiette of desserts/puddings
Wed	Birria taco	Fish bhaji, mango chutney	Aubergine, pulses, tomato sauce	Mac & cheese	Assiette of desserts/puddings
Thurs	Bangers, mash, beans	Fish Tikka, garlic naan	Vegetable protein chilli, rice, guacamole	Panini, mozzarella, roquet, pesto	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 22 December

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Glazed chicken, leek and potato	Baked fish, pesto and olive crumb	Thai green jackfruit curry, steamed rice	Penne, tomato and pepper sauce, mozzarella	Preserved berry mess, chocolate
Tues	Brunch will be served in place of lunch, as College is closing at noon. There will be no other meals until brunch on 3 January 2026. Have a Happy Christmas and New Year!				

Informal Supper menu – week of 22 December

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Kitchen special	Kitchen special	Kitchen special	Kitchen special	Assiette of desserts/puddings

Informal meals – week of 1 January 2026

The first meal of 2026 will be Brunch, on 3 January.

Informal Lunch menu – week of 4 January

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Chicken, leek, mushroom pie	Hake, potatoes with chive	Quorn, white bean ragout	Cornish Pasty	Bread and Butter pudding
Tues	Roasted Beef, Yorkshire pudding	Seabass, orzo, tomato	Quick fried Tofu, noodles	Charred Halloumi burger	Baked apple spring roll, caramel
Wed	Chicken Tikka Masala, Rice	Salmon Fishcake, lemon	Beluga lentil casserole, plant sausages	Penne, mushroom and spinach sauce	Parkin
Thurs	Lasagne, mixed leaf	Baked fish, spiced cauliflower, chickpea	A ragout of Pumpkin, butterbeans, pumpkin gnocchi	Jacket Potato, cheese coleslaw, crisp onions	Basque Cheesecake
Fri	Cumberland Sausage, mash, onion gravy	Fried Fish, chips, rough cut Tartare sauce	Fried Banana Blossom, chips, Tartare sauce	Khatti Dhal, paratha	Berry Doughnut

Informal Supper menu – week of 4 January

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Braised Pork, apples and sage	Cajun spiced Catfish, bean salad	Moussaka	Cornish pasty	Assiette of desserts/puddings
Tues	Chicken Fajitas, salsa	Thai fish curry, rice	Plant chicken fajitas, salsa	Charred Halloumi burger	Assiette of desserts/puddings
Wed	Pork Chop, mustard mash	Grilled Tuna, pesto, white bean	Vegetable & grain fritter, potato and pickles	Penne, mushroom and spinach sauce	Assiette of desserts/puddings
Thurs	Escalope of Turkey, Cranberry	Harissa crumbed fish, cous cous	Vegetable protein bolognese, spaghetti	Jacket Potato, cheese coleslaw, crisp onions	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 11 January

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Char Sui Pork, Pak choi	Roasted cape Hake, grilled peppers, black olive	Mixed bean and vegetable tagine	Cheese and tomato omelette, mixed leaf	Churros, dulce de leche
Tues	Butter Chicken, basmati rice	Sea bream, crushed mids, spinach and parsley sauce	Plant Chicken risotto, roasted peppers	Leek and stilton quiche	Carrot cake
Wed	Shepherd's pie	Miso Glazed Salmon, Wakame	Charred Polenta, Mediterranean vegetables	Margarita Pizza	Chocolate roulade
Thurs	Gochujang roasted chicken, spring greens.	Bulgar pilaf, seared fish	Chana Masala, tofu, spinach, rice	Jumbo sausage roll, beans	Preserved berry pavlova
Fri	Beef burrito, salsa	Fried Fish, chips, rough cut Tartare sauce	Pastitsio	Nasi goreng	Banoffee

Informal Supper menu – week of 11 January

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Chicken Paprikash, rice	Grilled fish, butter bean and orzo salad, lots of parsley	Aloo Tikki Chole, pomegranate	Cheese and tomato omelette, mixed leaf	Assiette of desserts/puddings
Tues	Braised beef, onion gravy	Grilled Swordfish, watermelon, coriander, red chilli	Vegan Cottage Pie	Leek and stilton quiche	Assiette of desserts/puddings
Wed	Escalope of pork, celeriac remoulade	Thai red seafood curry, jasmine rice	Field Mushroom, plant mince, gratin	Margarita Pizza	Assiette of desserts/puddings
Thurs	Sweet and Sour Chicken, rice	Fish pie	Ginataang Kalabasa, steamed rice	Jumbo sausage roll, beans	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 18 January

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork, chorizo, chickpea stew	Roasted fish, mixed bean salad, garden herbs	Jackfruit wellington, onion gravy	Jacket Potato, baked beans, cheese	Orchard fruit crumble, custard
Tues	Slow cooked Beef, caramelised onion mash	Grilled fish, spiced potato salad	Vegetable Gyoza, miso broth, greens	Spring Rolls, sweet chilli	Malted milk chocolate sponge
Wed	Kadai Chicken, vegetable pilau	Lemon & Garlic Fish, Fattoush salad	Katsu Tofu, stir fried rice	Mac & cheese	Cream puff, peach
Thurs	Beef Lasagne, salad	Roasted fish, cabbage, white beans	Vegetable and bean Salona	Panini, mozzarella, roquet, pesto	Lemon shortbread cheesecake
Fri	Soy glazed chicken, noodles	Fried Fish, chips, rough cut Tartare sauce	Chana Masala, saffron rice	Omelette, charred med veg	Chocolate profiterole

Informal Supper menu – week of 18 January

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Buffalo chicken leg, blue cheese slaw	Fish finger sandwich	Gnocchi, wild mushroom, spinach	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Chicken Kyiv, lemon,	Soy glazed catfish, rice noodle salad	Charred pumpkin, root vegetable potage	Spring Rolls, sweet chilli	Assiette of desserts/puddings
Wed	Birria taco	Fish bhaji, mango chutney	Aubergine, pulses, tomato sauce	Mac & cheese	Assiette of desserts/puddings
Thurs	Bangers, mash, beans	Fish Tikka, garlic naan	Vegetable protein chilli, rice, guacamole	Panini, mozzarella, roquet, pesto	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings