HIGH TABLE MENU WEEK ENDING 29th NOVEMBER 2026

TRINITY COLLEGE CAMBRIDGE

Wk48 - (WK3flip)

MONDAY 23rd November	TUESDAY 24th November	WEDNESDAY 25th November	THURSDAY 26th November	FRIDAY 27th November	SATURDAY 28th November	SUNDAY 29th November
LUNCH (V) Tuscan White Bean Soup or Sushi Roll Platter with Soy Sauce, Ginger, Wasabi - Roasted Root Vegetable, Horseradish Lentil Salad - Maple Roast Squash, Barley, Smoked Chicken Salad with Balsamic Dressing - Chicken Kebab Chimichurri Dressing Moroccan Vegetable Tricolour Couscous Oregano Roasted Red Onions Sweetcorn Tzatziki - (V) Vegetable & Halloumi Kebab - Chimichurri Dressing - Profiterole & Salted Caramel Gateau **DINNER** Ham Hock Terrine Mustard Dressing or (V) Vegetable Terrine - Pan Fried Halibut Brown Shrimp & Parsley Sauce Mousseline Potato Buttered Spinach Baby Carrots - (V) Spiced Lentil & Red Pepper Strudel – Raita - Brown Butter & Pear Upside Down Cake - Vanilla Cream	**LUNCH** (V) Soup of the Day or Chicken & Apricot Terrine, Celeriac Slaw - Bombay Rice Salad Spinach & Panera Bread - Lebanese Chickpea Prawn Salad - Chicken Karaage Chunky Sweet & Sour Sauce Vegetable Egg Fried Rice Spring Rolls Broccoli - (V) Moving Mountain Nuggets - Vietnamese Iced Coffee Traybake **DINNER** Parmesan & Wild Mushroom Arancini, Roasted Red Pepper Sauce - Rib-eye Steak Peppercorn Sauce Game Chips Swede Savoy Cabbage - (V) Mediterranean Vegetable Polenta Cake Lemon & Chive Sauce - Viennese Mincemeat Tart	**LUNCH** (V) Courgette, Pea & Pesto Soup or Grilled Goats Cheese Served with Celery, Apple & Grape - Roasted Carrot & Beetroot Salad with Feta & Orzo - Chinese Chicken Salad - Herb Crusted Salmon Lemon & Chive Cream Sauce Hasselback Potatoes Roasted Pesto Courgettes Peas - (V) Plant Based Smokey Chorizo Jambalaya - Sticky Toffee Chocolate Pudding & Custard **DINNER** Smoked Haddock, Spinach & Emmental Tart Or Emmental, Red Pepper & Spinach Tart - Pork Medallions Marsala Sauce Pan-fried Herb Polenta Green Beans Pan-fried Wild Mushrooms - (v) Goats Cheese & Butternut Squash Roulade - Marinated Oranges with Toasted Brown Bread Ice Cream - Anchovy Wheels	**LUNCH** (V) Soup of the Day or Panko Breaded Prawns, Chilli, Tomato Jam - Green Beans with Crispy Onions, Garlic & Chilli - Orzo Pasta with Roasted Tomatoes & Blackened Cod - Braised Beef Ragu Tomato Focaccia Bread Roasted Mixed Peppers & Red Onion Green Beans Pan-fried Gnocchi - (V) Vegetable Ragu - Baked Vanilla Crumble Cheesecake **DINNER** Confit Duck Terrine Orange Chutney & Toasted Ciabatta or (v) Thai Pumpkin Soup - Roast Salmon En Croute Parsley Sauce New Potatoes Roast Tomato Tenderstem Broccoli - (v) Moroccan Couscous Stuffed Aubergine & Spiced Chutney - Spiced Apple Crumble	**LUNCH** (V) Thai Pumpkin Soup or (V) Grilled Avocado Caprese - Thai Quinoa Salad - New York Chicken & Apple Salad - Scampi Chips Mushy Peas - (V) Deep Fried Spinach & Potato Cake - Chocolate Eclairs **DINNER** (V) Roasted Spiced Carrot Soup - Corn-fed Chicken Milanese Roast Tomato & Black Olive Sauce Herb Tagliatelle Sugar Snap Peas - (V) Smoked Tofu Milanese - Mulled Wine Jelly with Sesame Tuile & Roasted Fruits	**LUNCH** (V) Soup of the Day - Selection of Cold Meats & Fish or Pan-fried Chicken - Mixed Herb & Roasted Garlic Sauce Tomato & Parmesan Spaghetti Garlic Sautéed Green Beans Broccoli - (V) Mushroom Steak – Mixed Herb & Roasted Garlic Sauce - Gingerbread Cheesecake **DINNER** (V) Mixed Bean & Autumn Vegetable Soup - Baked Sea Bream Lemon & Caper Dressing Sauté Potatoes Pan-fried Courgettes French Beans - (V) Courgette, Pepper & Mozzarella Galette Tomato & Shallot Dressing - Blackberry Panna Cotta, Roasted Figs & Viennese Biscuit	**LUNCH** (V) Mixed Bean & Vegetable Soup - Selection of Cold Meats & Fish or Pork Casserole Roasted Herbed New Potatoes Crushed Swede Peas - (V) Vegetable Chilli Con Carne - Trifle **DINNER** (v) Leek & Potato Soup - Roasted Chicken Gravy – Cranberry Sauce Yorkshire Pudding Roast Potatoes French Beans Carrot Puree - (V) Falafel & Red Pepper Wellington, Sour Cream & Sauce - Panettone Bread Pudding

PLEASE GIVE ADVANCED NOTICE OF SPECIAL DIETARY NEEDS WHEN BOOKING IN FOR DINNER

ALLERGIES NOTICE Some of our menu items may contain ingredients that are listed in the European Directives 2003/89/EC and 2006/142/EC and subsequent Food Information for Consumers Regulation (EU) No. 1169/201. They are: Eggs, Milk, Fish, Crustaceans, Molluscs, Tree Nuts, Sesame Seeds, Cereals containing Gluten, Soya, Celery & Celeriac, Mustard, Lupin, Sulphur Dioxide & Sulphites. There is also a small risk that tiny traces of these allergens may be found in other dishes produced on these premises, and that we understand the dangers to those with severe allergies.

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