BA’s Dinner
Thursday 25th April

Portobello mushroom and asparagus tart
Herb salad
Gluten (Wheat)

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Chorizo crusted coley with warm tomato vinaigrette
Lemon crushed potato and broccoli
Fish, Milk, Soya, Gluten (Wheat), Sulphites

(Vegan) Tomato risotto
Semi-dried cherry tomato and tempura broccoli
Gluten (Wheat)

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Deconstructed mango curd tart
Fresh raspberries

(Vegan) Deconstructed mango curd tart
Fresh raspberries

Formal Hall
Friday 26th April

Wild mushroom soup
Mushroom straw and truffle oil
Gluten (Wheat), Celery

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Short rib of beef with Madeira jus
Horseradish mash, spinach purée and roast carrot
Sulphites

(Vegan) Thin tart of heritage tomato and courgette with olive purée
Green bean and potato salad
Gluten (Wheat)

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(Vegan) Green apple pot
Green apple crisp, vanilla and cinnamon crumble
Gluten (Wheat)

Formal Hall
Saturday 27th April

(Vegan) Courgette and rosemary velouté with croutons
Gluten (Wheat)

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Roasted salmon with red pepper vinaigrette
Saffron new potatoes and wilted pak choi
Fish, Sulphites

(Vegan) Herb polenta croute
Roasted vegetable with sun-dried tomato dressing
Gluten (Wheat)

-Chocolate tart
Basil ice cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate tart
Raspberry ripple frozen dessert
Gluten (Wheat), Soya

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**Formal Hall**
**Sunday 28th April**

Crayfish, sweetcorn and avocado salad
Jalapeno dressing
Crustaceans

(Vegan) Sweetcorn and avocado salad
Jalapeno dressing and pea shoots

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Thyme and garlic stuffed chicken supreme with port jus
Chateau potato, spinach purée and glazed carrot
Sulphites

(Vegan) Giant couscous stuffed roasted aubergine
Chateau potato, spinach purée and glazed carrot
Sulphites, Gluten (Wheat)

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Pear tart tatin
Vanilla ice cream and raspberry glaze
Gluten (Wheat), Milk, Eggs

(Vegan) Pear tart tatin
Vanilla frozen dessert and raspberry glaze
Gluten (Wheat), Soya