Feast Night Formal Hall
Monday 29th April

Amuse Bouche
Homemade bread sticks with goats cheese dip
Gluten (Wheat), Milk

(Vegan) Homemade bread sticks with hummus
Gluten (Wheat), Sesame

Local cauliflower velouté
Sautéed wild mushrooms and extra virgin olive oil

Confit duck leg with port reduction
Mash potato, carrot purée and sautéed savoy cabbage
Sulphites

(Vegan) Black eyed pea cakes
Mediterranean vegetable salad
Gluten (Wheat)

Tiramisu
Gluten (Wheat), Milk

(Vegan) Chocolate and raspberry tart
Soya

Feast Night Formal Hall
Tuesday 30th April

Pea and mint soup

Confit pork belly with Madeira jus
Chorizo crushed potato and spring cabbage
Sulphites, Milk, Soya

(Vegan) Warm asparagus, olives and tomato salad
Crispy croutons
Gluten (Wheat)

St Clements posset
Cinnamon biscotti
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Lemon swirl cheesecake
Soya
Cheese and biscuits
*Gluten (Wheat), Milk, Celery*

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**Feast Night Formal Hall**
**Wednesday 01st May**

Leek and potato velouté with chilli oil
* Sulphites

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Raspberry sorbet

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Roasted chicken supreme with thyme jus
Dauphinoise potato, mushroom duxelle and glazed carrot
* Milk, Sulphites
(Vegan) Chickpea, vegetable and fruit tagine
Herb couscous and broccoli
* Gluten (Wheat), Sulphites

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Strawberry brownie
Vanilla ice cream
* Gluten (Wheat), Soya, Milk, Eggs
(Vegan) Chocolate cake
Vanilla frozen dessert

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**Formal Hall and BA’s Dinner**
**Thursday 02nd May**

Portobello mushroom stuffed with pearl barley
Preserved lemon and purple basil
* Gluten (Barley)

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Roasted salmon supreme with salsa verde
Sautéed new potatoes, fine beans, mangetout and peas
* Fish
(Vegan) Pan-fried potato gnocchi with crispy rocket
Green beans and peas with salsa verde
* Gluten (Wheat)

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Lemon tart
Fresh berries
Gluten (Wheat), Milk, Eggs

(Vegan) Lemon tart
Fresh berries
Gluten (Wheat), Soya

Charity Formal Hall
Friday 03rd May

Roasted coley with lemon and fennel sauce
Crushed peas and pea shoots
Fish, Milk

(Vegan) Red pepper and quinoa cake with lemon and fennel sauce
Crushed peas and pea shoots
Gluten (Wheat)

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Confit duck leg with port jus
Rocket mash potato, caramelized shallot purée and roasted carrot
Sulphites

(Vegan) Roasted vegetable and pearl barley casserole
Mash potato and broccoli
Gluten (Barley), Sulphites

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Bitter chocolate fudge
Elderflower curd and meringue
Milk, Eggs, Soya

(Vegan) Bitter chocolate, elderflower curd and meringue
Soya

Natural Sciences Formal Hall
Saturday 04th May

Soy glazed chicken, chilli and mango salad, sesame dressing
Soya, Sesame

(Vegan) Soy glazed tofu, chilli and mango salad, sesame dressing
Soya, Sesame

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Roasted cod with green curry sauce
Jasmine rice, pak choi and crispy leeks
Fish

(Vegan) Thai green vegetable curry
Jasmine rice, pak choi and crispy leeks
Green tea panna cotta
Strawberry and mint salad
Milk

(Vegan) Green tea panna cotta
Strawberry and mint salad

Formal Hall
Sunday 05th May

Grapefruit cured salmon
Sweet cucumber consomme and fennel salad
Fish

(Vegan) Sweet potato cakes
Mixed leaves and mango chutney
Gluten (Wheat)

Honey and mustard glazed pork loin with apple cider jus
Roasted sweet potato, bacon and savoy cabbage
Mustard

(Vegan) Sauté gnocchi with tomato pesto
Roasted Mediterranean vegetables
Gluten (Wheat), Sulphites

Apricot crumble
Ginger custard
Gluten (Wheat), Milk, Eggs

(Vegan) Apricot crumble
Ginger custard
Gluten (Wheat), Soya