Feast Night Formal Hall
Monday 06th May

Amuse Bouche
Crunch Thai salad with chili and coriander dressing

Tom ka Gai
Chicken and coconut soup
(Vegan) Coconut soup with shitake mushroom

Soy glazed salmon
Coriander mash potato and warm vegetable salad
Fish, Soya, Sulphites

(V) Soy glazed tofu
Coriander mash potato and warm vegetable salad
Soya, Sulphites

Lemon and sesame tart
Raspberry sorbet
Gluten (Wheat), Milk, Eggs, Sesame

(Vegan) Lemon and sesame tart
Raspberry sorbet
Gluten (Wheat), Soya, Sesame

Feast Night Formal Hall
Tuesday 07th May

Tomato, saffron and Taleggio tart
Watercress
Gluten (Wheat), Milk

(Vegan) Char-grilled asparagus
Herb and maple dressing

Grilled pork chop
Apple crushed potato, cider glazed carrot and crispy kale
Sulphites

(Vegan) Wild mushroom and tarragon risotto
Tempura courgette
Gluten (Wheat)

Milk chocolate brownie
Banana ice cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate cake
Blueberry ripple frozen dessert
Gluten (Wheat), Soya

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Dessert fruit and petit fours
Milk, Soya

Feast Night Formal Hall
Wednesday 08th May

Compressed watermelon, rocket and Buffalo mozzarella salad
Balsamic dressing
Milk, Sulphites

(Vegan) Watermelon, black olive and toasted seed salad

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Mango sorbet

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Roasted chicken supreme with thyme jus
Rösti potato, broccoli purée and wild mushrooms
Sulphites, Milk

(Vegan) Sweet potato and coconut curry

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Custard tart
Clotted cream
Gluten (Wheat), Milk, Eggs

(Vegan) Custard tart
Vanilla frozen dessert
Gluten (Wheat), Soya

Formal Hall & BA’s Dinner
Thursday 09th May

Prawn cocktail
Wilted lettuce, cucumber, cocktail sauce and burnt lemon wedge
Crustaceans, Eggs

(Vegan) Giant couscous, saffron charred fennel and pomegranate salad
Gluten (Wheat)

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Roasted short loin of pork with apple jus
Mash potato and savoy cabbage
Sulphites

(Vegan) Butternut squash, butter bean and leek cassoulet
Mash potato, herb dumpling and savoy cabbage
Sulphites, Gluten (Wheat)

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New York cheesecake
Berry compote
Gluten (Wheat), Milk, Eggs

(Vegan) New York style cheesecake
Berry compote
Gluten (Wheat), Soya

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**Formal Hall**
**Friday 10th May**

Salad of crab
Fennel, cucumber and beetroot
Crustaceans

(Vegan) Tomato, fennel and cucumber salad
Beetroot gel and watercress

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Honey glazed confit duck leg with orange and thyme jus
Fondant potato and braised red cabbage
Sulphites

(Vegan) spinach and red onion filo pie
Fondant potato and braised red cabbage
Gluten (Wheat), Sulphites

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Banana semifreddo
Sesame crisp and butterscotch sauce
Milk, Eggs, Sesame, Gluten (Wheat)

(Vegan) Mocha tart
Vanilla soya cream
Gluten (Wheat), Soya

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**Formal Hall**
**Saturday 11th May**

Mushroom soup
Vintage cheddar toasty
Gluten (Wheat), Milk, Celery

(Vegan) Mushroom soup
Celery
Mushroom straw
Gluten (Wheat)

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Grilled rainbow trout
Lemon mash potato, green peas, leeks and chorizo
Fish, Sulphites, Milk, Soya

(Vegan) Fresh curry spaghetti
Carrot purée and spring vegetables
Gluten (Wheat)

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Lemon posset
Cranberry biscotti
Milk, Gluten (Wheat), Eggs, Sulphites

(Vegan) Lemon swirl cheesecake
Fresh berries
Soya

Formal Hall
Sunday 12th May

Smoked salmon
Pickled rhubarb and orange salad
Fish, Sulphites

(Vegan) Thin tomato tart
Tapenade and herbs
Gluten (Wheat)

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Roast topside of beef with Yorkshire pudding and rosemary jus
Roast potatoes and maple glazed roots
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Artichoke, spinach and lentil medallions with roasted red pepper salsa
Roast potatoes and maple glazed carrots
Sulphites

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Apple puff tart
Vanilla ice cream
Gluten (Wheat), Milk, Eggs

(Vegan) Apple puff tart
Vanilla frozen dessert
Gluten (Wheat), Soya