Feast Night Formal Hall
Monday 13th May

Amuse Bouche
Tomato and basil soup

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

Roasted chicken supreme with garlic and thyme sauce
Mash potato, carrot purée and hispi cabbage
Sulphites

(Vegan) Portobello mushroom and spinach pithivier with balsamic dressing
Mash potato, carrot purée and hispi cabbage
Gluten (Wheat), Sulphites

Passion fruit and white chocolate cheesecake
Fresh orange sorbet
Gluten (Wheat), Milk, Soya

(Vegan) Chocolate and orange tart
Fresh orange sorbet
Soya

Feast Night Formal Hall
Tuesday 14th May

Bedfordshire beetroot cured salmon
Celeriac remoulade and toasted baguette
Fish, Gluten (Wheat), Celery, Mustard

(Vegan) Bedfordshire beetroot tarte tatin
Broad bean and watercress salad
Gluten (Wheat)

Roasted lamb rump with black olive tapenade
Pomme Anna, fine beans and artichoke
Sulphites

(Vegan) Ratatouille strudel
Pomme Anna, fine beans and black olive tapenade
Gluten (Wheat), Sulphites

Classic lemon tart
Clotted cream and raspberries
Gluten (Wheat), Milk, Eggs
(Vegan) Classic lemon tart
Fresh raspberries
Gluten (Wheat)

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

Feast Night Formal Hall
Wednesday 15th May

Warm polenta purée and asparagus salad
Roquefort dressing
Milk

(Vegan) Asparagus salad with herb dressing

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Orange sorbet

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Grilled salmon with chive oil
Lemon and saffron risotto, broccoli
Fish

(Vegan) Pan-fried potato gnocchi with salsa verde
Crispy rocket, broccoli and peas
Gluten (Wheat)

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Roasted forced rhubarb
Stem ginger ice cream and brown sugar meringue
Milk, Eggs

(Vegan) Roasted forced rhubarb
Vanilla frozen dessert and brown sugar meringue
Soya

Formal Hall & BA’s Dinner
Thursday 16th May

Beetroot and mango salad
Citrus vierge dressing and pea shoot

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Poached plaice with prawn and chive dressing
Fricassée of peas and new potatoes
Fish, Crustaceans, Milk
(Vegan) Vegetable and bean curry
Lemongrass and coriander infused rice

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Lime yoghurt panna cotta
Strawberry consommé
Milk

(Vegan) Lime panna cotta
Strawberry consommé

**(Formal Hall)**
**Friday 17**\textsuperscript{th} **May**

Crayfish cocktail, baby gem and candied lemon
Crustaceans

(Vegan) Quinoa and peppers
Baby gem and sweet paprika dressing

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Braised feather blade of beef
Mash potato, fine beans and caramelised pearl onions
Sulphites

(Vegan) Ratatouille stuffed red pepper with roasted pepper sauce
Mash potato, fine beans and caramelised pearl onions
Sulphites

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Chai spiced carrot cake
Carrot textures
Gluten (Wheat)

**(Formal Hall)**
**Saturday 18**\textsuperscript{th} **May**

Garden pea velouté with mint Chantilly
Milk

(Vegan) Garden pea velouté with mint

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Confit duck leg with Madeira jus
Fondant potato, thyme and orange kale
Sulphites

(Vegan) Wild mushroom risotto with rocket and basil oil

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Cinnamon sponge  
Catalan cream ice cream  
Gluten (Wheat), Milk, Eggs  

(Vegan) Cinnamon sponge  
Citrus sorbet  
Gluten (Wheat)  

Formal Hall  
Sunday 19th May  

Smoked haddock, spring onion and Cheddar tart with watercress  
Fish, Gluten (Wheat), Milk, Eggs  

(Vegan) Baked sweet potato with hummus and kale  
Sesame  

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Roast pork loin with bacon jus  
Roast potatoes, minted peas and carrots  
Sulphites  

(Vegan) Aubergine, beef tomato and vegan mozzarella bake  
Roast potato, minted peas and carrots  
Sulphites  

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Apple crumble  
Toffee ice cream  
Gluten (Wheat), Milk, Eggs  

(Vegan) Apple crumble  
Vanilla frozen dessert  
Gluten (Wheat), Soya