Feast Night Formal Hall
Monday 20th May

*Amuse Bouche*
Carrot and ginger soup

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New potato, spring onion and asparagus salad
Frisée lettuce and mustard dressing
*Mustard*

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Grilled cod loin with roasted vine cherry tomatoes and basil pesto
Tapenade crushed potato, buttered samphire and peas
*Fish, Milk*

(Vegan) Aubergine, pepper and vegan mozzarella with basil oil
Tapenade crushed potato and roasted cherry tomato
*Sulphites*

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Roasted plum
Lemon curd and plum ice cream
*Milk, Eggs*

(Vegan) Roasted plum
Lemon curd and vanilla frozen dessert
*Soya*

Feast Night Formal Hall
Tuesday 21st May

Crab, fennel and cucumber salad
Watercress and lemon
*Crustaceans*

(Vegan) Tomato, fennel and cucumber salad
Watercress and balsamic dressing
*Sulphites*

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Braised Suffolk pork belly with raisin jus
Mash potato, spiced date purée and roasted squash
*Sulphites*

(Vegan) Cauliflower and chickpea pattie
Mash potato, spiced date purée and roasted squash
*Gluten (Wheat), Sulphites*
Chocolate Marquise
Burnt banana and toasted pine kernels
Milk, Eggs, Soya

(Vegan) Chocolate cherry Soya cheesecake
Soya

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Dessert fruit and petit fours
Milk, Soya

Feast Night Formal Hall
Wednesday 22nd May

Confit duck rillette
Blackberry, red chard and toasted brioche
Gluten (Wheat), Milk

(Vegan) Sweetcorn and avocado salad
Pea shoots and jalapeno dressing

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Passion fruit sorbet

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Poached salmon with tomato vinaigrette
Buttered new potato, braised fennel and courgette ribbons
Fish, Milk, Sulphites

(Vegan) Herb polenta cake with tomato vinaigrette
New potato, braised fennel and courgette ribbons
Sulphites

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Crème brûlée with homemade biscotti
Milk, Gluten (Wheat)

(Vegan) Crème brûlée with homemade biscotti
Soya, Gluten (Wheat)

Formal Hall & BA’s Dinner
Thursday 23rd May

Pistou of garden vegetables with basil oil
Celery, Sulphites

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Roasted chicken supreme with chicken jus
Pomme Anna, carrot and broccoli
Sulphites, Milk

(Vegan) Roasted red pepper risotto
Broccoli and crispy sage

Key lime pie
Lemon popcorn
Gluten (Wheat), Milk, Eggs

(Vegan) Key lime pie
Lemon popcorn
Gluten (Wheat)

Formal Hall
Friday 24th May

Roasted coley with fennel and apple dressing
Citrus glazed radicchio
Fish

(Vegan) Portobello mushroom and vegan parmesan puff tartlet
Herb salad
Gluten (Wheat)

Lamb Bhuna
Biryani rice, mango chutney and poppadum

(Vegan) Sweet potato and courgette madras
Biryani rice, mango chutney and poppadum

Deconstructed mango and passionfruit cheesecake
Gluten (Wheat), Milk

(Vegan) Lemon swirl cheesecake
Soya

Formal Hall
Saturday 25th May

Smoked cauliflower soup
Crispy Jalapeno
Celery

Confit Gressingham duck leg with port and thyme jus
Mash potato, oyster mushroom purée and glazed Chantenay carrots

Sulphites

(Vegan) Aubergine, white bean and tomato gratin
Mash potato and glazed Chantenay carrots
Sulphites, Gluten (Wheat)

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Double chocolate brownie
Chocolate sauce and vanilla ice cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate cake
Chocolate sauce and vanilla frozen dessert
Gluten (Wheat), Soya

Formal Hall
Sunday 26th May

Smoked Highland salmon and artichoke tart
Fennel shavings and dill oil
Fish, Gluten (Wheat), Milk, Eggs

(Vegan) Smoked tofu, artichoke, tomato and rocket salad
Soya

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Roast leg of lamb and rosemary jus
Roast potatoes, fine beans and caramelised pearl onions
Sulphites

(Vegan) Roasted vegetable, lentil and herb loaf with rosemary jus
Roast potatoes, fine beans and caramelised pearl onions
Sulphites, Gluten (Wheat)

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Spiced pear crumble
Soya custard
Gluten (Wheat), Soya