Feast Night Formal Hall
Monday 27th May

Amuse bouche
Local cauliflower velouté
Topped with extra virgin olive oil

-Cambridge blue cheese, chargrilled peach and pine kernel salad
Raisin vinaigrette
Milk, Sulphites

(Vegan) Char-grilled peach, spinach, red onion and pine kernel salad
Raisin vinaigrette
Sulphites

-Cocteau chicken supreme with garlic fondant potato
Vegetable, white bean and thyme cassoulet
Sulphites

(Vegan) Vegetable and lentil loaf
Fondant potato and seasonal vegetables
Sulphites

-Coconut crème brûlée
Sesame tuille and charred pineapple
Milk, Eggs, Gluten (Wheat), Sesame, Sulphites

(Vegan) Coconut crème brûlée
Sesame tuille and charred pineapple
Gluten (Wheat), Soya, Sulphites

Feast Night Formal Hall
Tuesday 28th May

Spinach and potato soup
Olive oil and chives
Sulphites

-Slow braised belly of Suffolk pork
Parmentier potatoes, wilted greens and roasted cherry vine tomato
Sulphites

(Vegan) Lentil, vegetable and herb parcel with tomato sauce
Parmentier potatoes, wilted greens and roasted cherry vine tomato
Sulphites, Gluten (Wheat)
Chocolate brownie
Vanilla ice cream
*Gluten (Wheat), Milk, Eggs, Soya*

(Vegan) Chocolate cake
Vanilla frozen dessert
*Gluten (wheat), Soya*

-Dessert fruit and petit fours
*Milk, Soya*

**Feast Night Formal Hall**
**Wednesday 29th May**

Maple glazed avocado, celeriac and cucumber salad
*Celery*

-Raspberry sorbet-

Oven roast fillet of cod with citrus dressing
Crushed new potatoes, pea purée and broccoli
*Fish*

(Vegan) Spinach and vegetable strudel
Broccoli and citrus dressing
*Sulphites, Gluten (Wheat)*

-Chilled rice pudding-

Formal Hall
**Thursday 30th May**

Marinated watermelon, black olive and toasted pumpkin seed salad

-Slow cooked confit of Gressingham duck leg
Roasted garlic mash and ratatouille-
Sulphites

(Vegan) Artichoke, butter bean and vegetable filo pie
Roasted garlic mash and ratatouille
Gluten (Wheat), Sulphites

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Eton Mess
Milk, Eggs

(Vegan) Eton Mess
Soya

Formal Hall
Friday 31st May

Beetroot cured salmon
Fresh horseradish cream, picked leaves
Fish, Milk, Sulphites

(Vegan) Roasted butternut and minted pomegranate salad

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Roasted chump of lamb with minted yoghurt
Aubergine and butternut squash tagine
Milk, Sulphites

(Vegan) Courgette fritter with minted soya yoghurt
Aubergine and butternut squash tagine
Sulphites

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Carrot cake
Carrot textures
Gluten (Wheat), Eggs

(Vegan) Carrot cake
Carrot textures
Gluten (Wheat)

Formal Hall
Saturday 01st June

Roasted red pepper soup finished with basil oil

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Braised feather blade steak
Horseradish mash, silver onions, mushroom and green beans
Milk, Sulphites
(Vegan) Tomato and sage risotto
Sun dried tomato dressing and tempura courgette
  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
Sunday 02nd June

Home soused mackerel fillet
New season potato and asparagus salad
  Fish, Sulphites

(Vegan) Basil marinated vegan Mozzarella
New season potato and asparagus salad
  Sulphites

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Roast loin of Suffolk pork with red wine gravy
Anna potato, buttery hispi cabbage and Vichy carrots
  Milk, Sulphites

(Vegan) Polenta croute
Roasted courgette, aubergine caviar and butternut squash
  Gluten (Wheat)

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Apple tart
Cinnamon ice cream
  Milk, Gluten (Wheat), Eggs

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