

**Feast Night Formal Hall
Monday 03rd June**

Smoked salmon
Pickled mouli, orange and coriander salad
Fish, Sulphites

(Vegan) Honey glazed tofu
Pickled mouli, orange and coriander salad
Soya, Sulphites

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Roasted chicken supreme
Runny truffle polenta, asparagus salad and grilled cherry tomato

(Vegan) Potato, leeks and vegan parmesan gratin
Runny polenta, asparagus salad and grilled cherry tomato

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Double chocolate brownie
Raspberry sorbet
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate cake
Raspberry sorbet
Gluten (Wheat), Soya

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Dessert fruits and petit fours
Milk, Soya

**Feast Night Formal Hall
Tuesday 04th June**

Pear and fennel salad
Caraway seeds and Pecorino
Milk

(Vegan) Pear and fennel salad
Caraway seeds and vegan mozzarella
Sulphites

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Crispy pork chop with jus
Mash potato, spinach purée and roasted carrot
Sulphites

(Vegan) Steamed leek and chestnut mushroom suet pudding
Mash potato, spinach purée and roasted carrot
Gluten (Wheat), Sulphites

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Saffron panna cotta
Orange sorbet and spiced apricot purée
Milk

(Vegan) Lemon swirl cheesecake
Soya

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

**Feast Night Formal Hall
Wednesday 05th June**

Smoked ham hock salad
Crispy croutons, radish, shallots and Dijon mayonnaise
Gluten (Wheat), Mustard

(Vegan) Avocado, radish, shallot salad
Crispy croutons and Dijon mayonnaise
Gluten (Wheat), Mustard

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Raspberry sorbet

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Roasted coley with saffron velouté
Warm potato gnocchi Niçoise salad
Gluten (Wheat), Fish, Sulphites

(Vegan) Grilled lemon tofu with saffron velouté
Warm potato gnocchi Niçoise salad
Gluten (Wheat), Soya, Sulphites

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Custard tart topped with nutmeg
Clotted cream and raspberries
Gluten (Wheat), Milk, Eggs

(Vegan) Custard tart topped with nutmeg
Clotted cream and raspberries
Gluten (Wheat), Soya

**Formal Hall
Thursday 06th June**

Spinach and ricotta tart

Mixed leaves and raspberry balsamic glaze
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Tomato, basil and pine kernel salad
Mixed leaves and balsamic glaze
Sulphites

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Chicken supreme with thyme jus
Bubble and squeak cake, carrot textures
Sulphites

(Vegan) Vegetable, bean and okra gumbo
Mash potato and carrot crisps
Sulphites

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Summer pudding
Fresh cream
Gluten (Wheat), Milk

(Vegan) Summer pudding
Soya yoghurt
Gluten (Wheat), Soya

**Formal Hall
Friday 07th June**

Grilled mackerel
Green olive, celery and raisin salsa
Fish, Celery, Sulphites

(Vegan) Warm asparagus, fine beans and pea salad
Extra virgin olive oil and pea shoots

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Braised beef shin roulade steak with red wine jus
Oxtail and potato croquette, mushroom purée and broccoli
Sulphites

(Vegan) Spring vegetable stew with herb dumpling
Pomme purée and broccoli
Gluten (Wheat), Sulphites

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Vanilla panna cotta
Champagne syrup poached fruits
Milk

(Vegan) Vanilla panna cotta
Syrup poached fruits

Soya

**Formal Hall
Saturday 08th June**

Watercress and potato soup

Sulphites

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Roasted cod loin with light cherry tomato sauce
New potatoes, curried cauliflower purée and wilted spinach

Fish

(Vegan) Seasonal vegetable puff pie
New potatoes and wilted spinach

Gluten (Wheat)

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Coffee meringue
Passion fruit cream and berries

Milk, Eggs

(Vegan) Coffee meringue
Passion fruit soya yoghurt and berries

Soya

**Formal Hall
Sunday 09th June**

Crayfish, lemon and watercress risotto
Chorizo oil

Crustaceans, Milk, Soya

(Vegan) Lemon and watercress risotto
Smoked red pepper relish

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Traditional roast topside of beef with Yorkshire pudding and pan jus
Baby roast potatoes and seasonal vegetables

Gluten (Wheat), Milk, Eggs

(Vegan) Sweet potato and vegetable Wellington with herb oil
Baby roast potatoes and seasonal vegetables

Gluten (Wheat)

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Strawberry jam steamed sponge pudding
Vanilla bean custard

Gluten (Wheat), Milk, Eggs

(Vegan) Speculoos cheesecake
Gluten (Wheat), Soya