**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**

- 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

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

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

- 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**

- 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**

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

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

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

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**

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

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)

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

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)

Strawberry jam steamed sponge pudding
Vanilla bean custard
Gluten (Wheat), Milk, Eggs
(Vegan) Speculoos cheesecake

Gluten (Wheat), Soya