Feast Night Formal Hall  
**Monday 10th June**

Salad of figs, roasted red pepper and shaved fennel

-0-

Soy charred salmon  
Rice noodles and stir-fried vegetables  
*Fish, Soya*

(Vegan) Aubergine croquettes with white bean dip  
Stir-fried vegetables  
*Gluten (Wheat), Sulphites*

-0-

Vanilla New York cheesecake  
Strawberry textures  
*Milk*

(Vegan) Vanilla New York style cheesecake  
Strawberry textures  
*Soya*

-0-

Cheese and biscuits  
*Milk, Celery, Gluten (Wheat)*

Feast Night Formal Hall  
**Tuesday 11th June**

Mediterranean fish soup  
Saffron croute  
*Gluten (Wheat), Fish*

(Vegan) Panzanella salad  
*Gluten (Wheat)*

-0-

Guinea fowl supreme  
Fondant potato and peas à la française  
*Sulphites*

(Vegan) Wild mushroom and English asparagus risotto  
Vegan Parmesan crackle

-0-

Treacle tart  
Apricot sauce and clotted cream  
*Gluten (Wheat), Milk, Eggs*  
(Vegan) Treacle tart
Apricot sauce
Gluten (Wheat)

Dessert fruit and petit fours
Milk, Soya

Feast Night Formal Hall
Wednesday 12th June

Grilled mackerel fillet
Heritage tomato salad and sour dough
Fish, Gluten (Wheat)

(Vegan) Heritage tomato, olive and basil salad
Sour dough
Gluten (Wheat)

Mango sorbet

Roast rump of lamb with redcurrant sauce
Pressed potato, white onion purée and roasted carrot
Sulphites, Milk

(Vegan) Risotto Milanese
Wild mushroom, vegan parmesan and herb oil

Elderflower and summer fruit jelly
Vanilla ice cream
Milk, Eggs

(Vegan) Elderflower and summer fruit jelly
Vanilla frozen dessert
Soya

BA’s Dinner
Thursday 13th June

Thai coconut and vegetable broth
Sulphites

Roasted chalk stream trout with tapenade
Crushed potato, roasted Mediterranean vegetable and salsa verde
Fish
(Vegan) Mediterranean vegetable and chickpea casserole stuffed butternut squash
Fennel, orange and parsley salad

-St Clements posset
Homemade shortbread
Gluten (Wheat), Milk, Eggs

(Vegan) Chocolate and orange tart
Soya