

## Week 1

### Undergraduate Formal Hall Tuesday 16.01.2024

(V) Curried parsnip and Jerusalem artichoke soup  
Pumpkin and pine kernel dukkah, olive oil and basil

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Roasted Norfolk chicken supreme with a port jus  
Cambridge mash potato, Chantenay carrots,  
celeriac purée and vegetable crisps

(V) Red lentil tikka masala with spiced cauliflower  
Tomato and coriander salad, flatbread and yoghurt

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Callebaut chocolate and banana brownie  
Milk chocolate sauce

## **Week 1**

### **BA Dinner Thursday 18.01.2024**

(V) Caramelised onion yoghurt, coriander roasted heritage carrots  
Wild fennel pollen, sunflower seeds and chimichurri

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Roasted chalk stream trout with a clam, fennel and dill sauce  
Crushed new potatoes and fine beans

(V) Red lentil tikka masala with spiced cauliflower  
Tomato and coriander salad, flatbread and yoghurt

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Baked vanilla and stem ginger cheesecake  
Poached plum compote

## **Week 1**

### **Formal Hall Sunday 21.01.2024**

Sea fish chowder with croutons

(V) Minestrone soup

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Roasted shoulder of lamb  
Boulangère potatoes and winter greens

(V) Beetroot and lentil terrine  
Boulangère potatoes and winter greens

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Rhubarb and apple crumble  
Pouring cream