Formal Hall Monday 22.01.2024

(V) Curried sweet potato and coconut soup Pumpkin and pine kernel dukkah, olive oil and basil

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Oven roasted Norfolk chicken supreme Tarragon brioche pudding, pea and mushroom fricassee

(V) Butternut squash, herb and goats' cheese soft polenta Tempura onion rings, confit garlic and watercress

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Winter fruit crumble Vanilla custard

Formal Hall Wednesday 24.01.2024

(V) Quinoa, winter vegetable and herb salad Crispy onions and frisée leaf

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Steamed haddock with Thai green curry sauce Sticky rice, stir-fried vegetables and lime

(V) Crispy onion seed tempeh with Thai green curry sauce Sticky rice, stir-fried vegetables and lime

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Spiced carrot cake Carrot textures and mascarpone

BA Dinner Friday 26.01.2024

Devilled mackerel fillet
Celeriac salad with watercress

(V) Devilled tempeh Celeriac salad and watercress

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Twice cooked Suffolk pork belly Smashed butterbeans, winter greens and apple cider gravy

> (V) Curry spiced cauliflower and lentil stew Winter greens

> > -0-

Sticky toffee pudding Butterscotch sauce

Formal Hall Sunday 28.01.2024

Calamari and chickpea stew Saffron aioli croute and parsley

(V) Fennel, tomato and chickpea stew Saffron croute and aioli

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Roasted leg of lamb with redcurrant gravy Roast potatoes and winter vegetables

(V) Lentil vegetable loaf with redcurrant gravy Roast potatoes and winter vegetables

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Eve's pudding Vanilla custard