

Week 3

Formal Hall Monday 29.01.2024

(V) Spiced butternut squash, pear and blue cheese salad
Pomegranate seeds, rocket and a cumin oil

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Braised ox cheek in red wine
Mash potato, broccoli, crispy bacon and onion rings

(V) Crispy chickpea fritters
Courgette and mint salad, yoghurt and cumin oil

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Baked vanilla cheesecake
Orange puree, plum compote and mint

Week 3

Formal Hall Tuesday 30.01.2024

Searched mackerel
Warm potato salad with horseradish and watercress

(V) Heritage beetroot, goat's cheese and rocket salad
Toasted seeds and herb dressing

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Norfolk chicken supreme with a madeira and parsley cream sauce
Fondant potato, mixed mushrooms, broccoli and tarragon purée

(V) Potato gnocchi with butternut squash
Button mushrooms, parmesan cheese, gremolata and olive oil

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Apple tarte Tatin
Macerated blackberries and vanilla ice cream

Week 3

BA Dinner

Friday 02.02.2024

Grilled chalk stream trout supreme
White wine, fennel, mussel and herb broth

(V) Crispy polenta bites
Chimichurri and parmesan shavings

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Aromatic Lamb, vegetable and fruit tagine
Giant cous cous, tender stem broccoli and preserved lemon yoghurt

(V) Aromatic vegetable, tempeh and fruit tagine
Giant cous cous, tender stem broccoli and preserved lemon yoghurt

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Treacle tart
Clotted cream and raspberries

Week 3

Formal Hall Sunday 04.02.2024

Smoked mackerel and shallot pâte
Pickles and homemade soda bread

(V) Vegetable and shallot pâte
Pickles and homemade soda bread

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Roasted short loin of Suffolk pork with apple sauce
Mash potato, savoy cabbage with carrot and gravy

(V) Winter vegetable and bean goulash
Mash potato, savoy cabbage with carrot

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Traditional sticky toffee pudding
Butterscotch sauce