

Week 5
Formal Hall
Monday 12.02.2024

Hot and sour vegetable soup
Spring onions, coriander and chilli oil
(Gluten-Wheat, Soya)

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Red braised pork belly (Hong Shao Rou)
Jasmine rice and greens
(Gluten-Wheat, Soya, Sulphites)

(V) Vegetable and smoked tofu chow mein
(Gluten-Wheat, Soya, Eggs)

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Sticky date rice cake
Whipped cream and toffee sauce drizzle
(Gluten-Wheat, Eggs, Milk, Sulphites)

Week 5
Formal Hall
Tuesday 13.02.2024

Fish, herb and caper terrine
Celeriac remoulade and leaves
(Fish, Eggs, Milk Celery-Celeriac)

(V) Roasted heritage beetroot, orange and rocket salad
Toasted seeds and thyme and garlic dressing
(Allergen free)

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Slow cooked lamb shoulder roulade with onions, carrots and herbs
Creamed potato savoy cabbage and jus
(Sulphites)

(V) Slow cooked vegetable and tempeh stew
Creamed potato and savoy cabbage
(Soya)

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Crêpe Suzette
(Gluten-Wheat, Eggs, Milk)

Week 5
Halfway Hall (2nd year students only)
Friday 16.02.2024

Grilled mackerel

Green olive, celery and raisin salsa, pea shoot and olive oil
(Fish, Celery)

(V) Spice roasted butternut squash and butterbean salad
Spring onions, pomegranate and pea shoots
(Allergen free)

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Roulade of beef shin steak with stroganoff sauce
Crushed new potatoes and tender stem broccoli
(Milk, Mustard)

(V) Vegetable and mixed bean wellington with stroganoff sauce
Crushed new potatoes and tender stem broccoli
(Gluten-Wheat, Milk, Mustard)

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Chocolate and cherry pudding
Custard sauce
(Gluten-Wheat, Eggs, Milk, Soya)

Week 5
Formal Hall
Sunday 18.02.2024

Roasted chalk stream trout
Spiced chickpeas, coriander and spring onion
(Fish)

(V) Jackfruit and nori arancini
Pea purée and spring onions
(Allergen free)

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Roasted leg of lamb with gravy
Garlic and thyme roasted potatoes, and seasonal vegetables
(Allergen free)

(V) Lentil and vegetable loaf with gravy
Garlic and thyme roasted potatoes, and seasonal vegetables
(Allergen free)

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Banana and toffee steamed pudding
Crème fraîche
(Gluten-Wheat, Eggs, Milk)