

**Week 6**  
**Formal Hall**  
**Monday 19.02.2024**

(V) Spiced butternut squash velouté soup  
Mini onion bhaji and cumin oil  
(Allergen free)

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Roasted Norfolk supreme of chicken  
Borlotti bean and winter vegetable cassoulet, and peeling crisps  
(Allergen free)

(V) Braised and crispy onion seed coated tempeh  
Borlotti bean and winter vegetable cassoulet, and peeling crisps  
(Soya)

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Steamed treacle sponge  
Vanilla custard  
(Gluten-Wheat, Eggs, Milk)

**Week 6**  
**Formal Hall**  
**Tuesday 20.02.2024**

(V) Parsnip, caramelized onion and thyme tart  
Maple and balsamic dressing  
(Gluten- Wheat, Sulphites)

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Braised ox cheek in red wine and thyme  
Mash potato, spinach puree, roasted carrot and turnip  
(Sulphites)

(V) Hungarian mushroom and vegetable stew  
Mash potato, roasted carrot, rosemary and cheese dumpling  
(Gluten-Wheat, Milk)

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Baked ricotta cheesecake  
Spiced poached pears and whipped cream  
(Gluten-Wheat, Eggs, Milk)

**Week 6**  
**BA Dinner**  
**Friday 23.02.2024**

Roasted coley supreme with roasted fennel  
White wine, lemon and chive sauce  
(Fish, Sulphites, Milk)

(V) Fig, red onion and feta tarte Tatin  
Spiced apple and chilli chutney  
(Gluten-Wheat, Sulphites, Milk)

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Crispy lamb hotchpotch  
Braised lamb shoulder with pearl barley  
Peas, carrots and artichoke crisps  
(Gluten-Barley, Sulphites)

(V) Sweet potato and coconut polenta with Asian vegetable fricassée  
Crispy parsley, and coriander and pine kernel dressing  
(Allergen free)

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Egg custard tart  
Earl grey prunes and vanilla cream  
(Gluten-Wheat, Eggs, Milk)

**Week 6**  
**May Ball Launch Formal Hall**  
**Sunday 25.02.2024**

Cabbage, celery, carrot and onion pottage  
Smoked pancetta lardons and thyme  
(Celery, Sulphites)

(V) Cabbage, celery, carrot and onion pottage  
Smoked tofu and thyme  
(Celery, Soya, Sulphites)

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Roasted chicken fillet  
African American cornbread and cowboy beans  
(Gluten-Wheat, Milk, Celery)

(V) Classic vegan meatloaf with a maple and soy glaze  
Mash potato and green beans  
(Gluten-Wheat, Soya)

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Chocolate and orange torte  
Vanilla cream, orange, raspberry and mint salad  
(Gluten-Wheat, Eggs, Milk, Soya)