Week 8 Formal Hall Monday 04.03.2024

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

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Beef braising steak
Wet polenta, winter vegetables and gremolata
(Sulphites, Milk)

(V) Winter vegetable and mixed bean stew Wet polenta and gremolata (Milk)

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Treacle tart
Clotted cream and raspberries
(Gluten-Wheat, Milk, Eggs)

Week 8 BA Dinner in the Hall Tuesday 05.03.2024

(V) Roasted beetroot, carrot, sweet potato and cannellini bean salad Pomegranate seeds, rocket, mustard and maple dressing (Mustard, Sulphites)

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Sticky Chinese pork belly White rice with spring onion and broccoli (Soya)

(V) Sticky tempeh steak
White rice with spring onion and broccoli
(Soya)

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Callebaut chocolate mousse
Passionfruit, raspberries, gingernut crumb and mint
(Gluten-Wheat, Milk, Soya)

Week 8

International Women's Day Dinner Friday 08.03.2024

Hampshire chalk stream trout supreme Chana masala, cumin oil and pea shoots (Fish)

(V) Vegetable pakora Crunchy salad and mango chutney (Allergen free)

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Roast Norfolk chicken supreme with brandy and thyme sauce Fondant potato, purple sprouting broccoli and swede purée (Allergen free)

(V) Braised celeriac steak with white beans and herbs Fondant potato, purple sprouting broccoli and swede purée (Celery-Celeriac)

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Baked vanilla and stem ginger cheesecake Poached plum compote

(Gluten-Wheat, Eggs, Milk)

Week 8 Formal Hall Sunday 10.03.2024

Grilled mackerel fillet Watercress, celeriac and apple remoulade

(Fish, Eggs, Celery-Celeriac)

(V) Roasted butternut squash, butterbean, rocket and cumin salad (Allergen free)

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Roasted leg of lamb with rosemary and redcurrant gravy Roast potatoes and seasonal vegetables (Allergen free)

(V) Lentil and vegetable bake with a roasted tomato and basil sauce Roast potatoes and seasonal vegetables

(Allergen free)

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Eve's pudding
Salted caramel sauce
(Gluten-Wheat, Eggs, Milk)