

**Feast Night Formal Hall  
Tuesday 15<sup>th</sup> January**

*Amuse bouche*

Parsnip and apple soup

Parsnip shards

(Celery)

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Chicory salad

Rocket, capers and croutons

Gluten (Wheat)

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Roasted chicken supreme with red wine and thyme jus

Anna potato and roasted winter vegetables

Sulphites, Milk

(Vegan) Wild mushroom and tarragon risotto

Tempura courgette wedges

Gluten (Wheat)

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Yoghurt cheesecake

Coconut whipped ganache and compressed pineapple

Gluten (Wheat), Milk, Sulphites

(Vegan) New York style vanilla cheesecake

Pineapple textures

Soya

**Feast Night Formal Hall  
Wednesday 16<sup>th</sup> January**

Highland smoked salmon with spiced aubergine

Crème fraiche, lemon wedge and bread crisp

Fish, Gluten (Wheat), Milk

(Vegan) Baba ganoush with homemade pita bread

Marinated olives and frisée salad

Gluten (Wheat)

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Mango sorbet

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Cider and spice braised pork belly with Orchard apple and sage jus  
Mash potato, carrot purée and broccoli

**Sulphites**

(Vegan) Braised winter vegetable cassoulet  
Mash potato and fresh herb dumpling

**Gluten (Wheat), Sulphites**

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Raspberry Pavlova  
Dorset clotted cream and raspberry sorbet

**Eggs, Milk**

(Vegan) Raspberry Pavlova  
Raspberry sorbet

**BA's Dinner**  
**Thursday 17<sup>th</sup> January**

Warm wild mushroom and artichoke tart  
Mixed leaves and tarragon dressing

**Gluten (Wheat)**

(Vegan) Warm wild mushroom and artichoke puff pastry tart  
Mixed leaves and tarragon dressing

**Gluten (Wheat)**

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Confit of Gressingham duck with Madeira sauce  
Fondant potato, maple glazed baby onions, salsify and minted peas

**Sulphites**

(Vegan) Parsnip, maple and confit onion tarte tatin  
Fondant potato, maple glazed baby onions, salsify and minted peas

**Gluten (Wheat), Sulphites**

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Pear, sultana and cinnamon crisp  
Vanilla custard  
**Gluten (Wheat), Sulphites, Milk, Eggs**

(Vegan) Pear, sultana and cinnamon crisp  
Vanilla soya milk custard  
**Gluten (Wheat), Sulphites, Soya**

**Formal Hall  
Friday 18<sup>th</sup> January**

Pickled bream  
Cucumber, dill and caper salad  
**Fish, Sulphites**

(Vegan) Butterbean, cucumber and radish salad

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Roasted guinea fowl with thyme jus  
Fondant potato with cabbage and vegetable fricassée  
**Sulphites, Milk**

(Vegan) Sweet potato and coconut curry  
**Sulphites**

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Classic treacle tart  
Blood orange salad with crème fraiche  
**Gluten (Wheat), Milk, Eggs**

(Vegan) Chocolate cake  
Orange salad  
**Gluten (Wheat), Soya**

**Formal Hall  
Saturday 19<sup>th</sup> January**

Thai pumpkin soup  
**Sulphites**

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Herb crusted hake supreme  
White bean, vegetable and potato casserole with crisp parsley crouton  
**Fish, Gluten (Wheat)**

(Vegan) Courgette fritters  
White bean, vegetable and potato casserole with crisp parsley crouton  
**Gluten (Wheat)**

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Coconut panna cotta  
Lime sorbet  
**Milk, Sulphites**

(Vegan) Coconut panna cotta  
Lime sorbet  
**Sulphites**

**Formal Hall  
Sunday 20<sup>th</sup> January**

Soused herring with tomato, mustard and dill  
Carrot and frisée salad  
**Fish, Mustard, Sulphites**

(Vegan) Char-grilled vegetable salad  
Basil dressing

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Roasted topside of beef with Yorkshire pudding and horseradish jus  
Roast potatoes, broccoli and carrots  
**Gluten (Wheat), Sulphites, Milk, Eggs**

(Vegan) Lentil and vegetable roulade with horseradish jus  
Roast potatoes, broccoli and carrots  
**Gluten (Wheat), Sulphites**

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Apple pie  
Vanilla custard  
**Gluten (Wheat), Milk, Eggs**

(Vegan) Apple pie  
Vanilla soya milk custard  
Gluten (Wheat), Soya