

**Feast Night Formal Hall
Monday 21st January**

Vegan Artichoke veloute

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Corn-fed chicken supreme
Tagliatelle with mushrooms, spinach, cream and herbs
Gluten (Wheat), Milk, Eggs

(Vegan) Vegan shepherd's pie
Sulphites

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Orange cheesecake
Honeycomb and burnt orange jelly
Gluten (Wheat), Milk

(Vegan) New York style cheesecake
Honeycomb and burnt orange jelly
Soya

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Dessert fruits and petit fours
Milk, Soya

**Feast Night Formal Hall
Tuesday 22nd January**

Pressed ham hock and parsley terrine
Homemade piccalilli and buttermilk bread
Gluten (Wheat), Milk, Sulphites

(Vegan) Middle Eastern carrot and orange salad

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Oven roasted fillet of coley
Colcannon and vegetable cream broth
Fish, Sulphites

(Vegan) Chickpea galette with tomato, ginger and garlic sauce

Colcannon and grilled vegetables
Sulphites

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Lemon curd tart
Roasted rhubarb and ginger syrup
Gluten (Wheat)

(Vegan) Lemon curd tart
Roasted rhubarb and ginger syrup
Gluten (Wheat)

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

**Feast Night Formal Hall
Wednesday 23rd January**

Amuse bouche
Polonaise topped cauliflower velouté

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Spiced chickpea and vegetable salad
Cumin dressing and frisée lettuce

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Pork steak with sage jus
Parisienne potatoes and braised red cabbage
Sulphites

(Vegan) Spinach and red onion filo pie
Parisienne potatoes and braised red cabbage
Sulphites, Gluten (Wheat)

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White chocolate cake
Yogurt ganache and berries
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate cake
Soya yoghurt and berries
Soya

**Burns Night Formal Hall and BA's Dinner
Thursday 24th January**

Traditional cock-a-leekie soup
Sulphites

(Vegan) Cock-a-leekie soup
Sulphites

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Haggis with neeps and tatties
(Haggis wi' bashit neeps an' champit tatties)

(V) Vegetarian haggis with neeps and tatties

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Raspberry and cream Cranachan
Milk, Eggs

(Vegan) Lemon cheesecake
Soya

**Formal Hall
Friday 25th January**

Smoked salmon, braised leek and tarragon salad
White balsamic dressing
Fish, Sulphites

(Vegan) Grilled aubergine tabbouleh
Coconut yoghurt
Sulphites, Gluten (Wheat)

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Roasted chump of lamb with aubergine caviar
Anna potato, maple roasted carrot and rosemary jus

Sulphites, Milk

(Vegan) Rice pilaf and tofu stuffed roasted pepper
Aubergine caviar, Anna potato and maple roasted carrot

Sulphites, Milk, Soya

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Strawberry brownie

Rosemary bavaroise

Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate and orange tart

Orange sorbet

Soya

Formal Hall

Saturday 26th January

Grilled fillet of bream

Rhubarb and horseradish

Fish

(Vegan) Homemade gnocchi with gremolata dressing

Gluten (Wheat)

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Confit of Gressingham duck leg

Grain mustard mash potato and peas a la francaise

Sulphites, Mustard

(Vegan) Winter vegetable cobbler

Grain mustard mash potato and peas a la francaise

Sulphites, Mustard, Gluten (Wheat)

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Coffee cake

Warm chocolate sauce

Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Coffee cake

Warm chocolate sauce

Gluten (Wheat), Soya

Formal Hall
Sunday 27th January

Smoked haddock and sweetcorn chowder
Fish, Milk, Sulphites

(Vegan) Sweetcorn and potato soup
Sulphites

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Roasted short loin of Suffolk pork with apple jus
Chateau potatoes, savoy cabbage with carrots
Sulphites

(Vegan) Saffron and confit tomato
Garlic crisps

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Ginger and pumpkin tart
Whipped cream
Gluten (Wheat), Milk

(Vegan) Ginger and pumpkin tart
Soya yoghurt
Gluten (Wheat), Sulphites