

Feast Night Formal Hall
Monday 28th January

Vintage cheddar and thyme tart
Red onion marmalade and rocket leaves
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Quinoa and vegetable salad

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Mango sorbet

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Chicken breast with crème fraiche, tarragon and sherry vinegar sauce
Crushed new potatoes, mushrooms, button onions and peas
Milk, Sulphites

(Vegan) Winter vegetable layered bake
Crushed new potatoes, mushrooms, button onions and peas

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Vanilla panna cotta
Spiced rhubarb
Milk, Eggs

(Vegan) Vanilla panna cotta
Spiced rhubarb
Soya

Feast Night Formal Hall
Tuesday 29th January

Amuse bouche
Carrot and ginger soup with toasted seeds
Celery

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Beetroot, lentil and mint salad
Pomegranate and orange dressing

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Soy and sesame roasted salmon
Scented rice and stir-fry vegetables
Fish, Soya, Sesame

(Vegan) Soy and sesame roasted tofu
Scented rice and stir-fry vegetables
Soya, Sesame

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Chocolate tart
Basil ice cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate tart
Vanilla frozen dessert
Gluten (Wheat), Soya

**Feast Night Formal Hall
Wednesday 30th January**

Roasted red pepper bruschetta
Gluten (Wheat)

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Guinea fowl supreme with lemon, garlic and pesto
Chateau potatoes and braised red cabbage
Milk, Sulphites

(Vegan) Artichoke, spinach, and lentil medallions with roasted red pepper salsa
Chateau potatoes and braised red cabbage
Sulphites

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Orange and cranberry bread and butter pudding
Vanilla custard
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) New York style cheesecake
Berry compote
Soya

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Welsh rarebit
Gluten (Wheat, Barley), Milk, Mustard, Soya, Eggs

(Vegan) Marinated olives with baguette
Gluten (Wheat)

**Formal Hall and BA's Dinner
Thursday 31st January**

Spiced butternut squash and sage soup

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Chicken tikka masala
Basmati rice, poppadum and mango chutney
Milk

(Vegan) Keralan vegetable curry
Basmati rice, poppadum and mango chutney
Sulphites

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Citrus, cardamom and star anise crème brûlée
Shortbread
Gluten (Wheat), Milk, Eggs

(Vegan) Citrus, cardamom and star anise crème brûlée
Shortbread
Gluten (Wheat), Soya

Formal Hall
Friday 01st February

Grilled bream fillet
Celeriac remoulade and apple vinaigrette
Fish, Celeriac, Sulphites, Eggs

(Vegan) Salad of fine beans, olives and tomatoes
Crispy croutons and salad leaves
Gluten (Wheat)

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Roasted chicken supreme with red wine jus
Anna potato, broccoli and swede puree
Milk, Sulphites

(Vegan) Chickpea, vegetable and fruit tagine
Herb couscous and broccoli
Gluten (Wheat), Sulphites

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Orange tart topped with passion fruit
Dark chocolate sorbet
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Orange tart topped with passion fruit
Dark chocolate sorbet

Gluten (Wheat), Soya

**Formal Hall
Saturday 02nd February**

Country pork terrine
Prune chutney and mixed leaf
Sulphites

(Vegan) Saffron charred fennel
Quinoa and pomegranate salad

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Smoked haddock with poached egg and grain mustard cream sauce
Crushed new potatoes and fine beans
Fish, Milk, Mustard, Egg

(Vegan) Winter vegetable and bean suet pudding
Crushed new potatoes and fine beans
Gluten (Wheat)

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Winter fruit pavlova
Milk, Eggs

(Vegan) Winter fruit pavlova
Soya

**Formal Hall
Sunday 03rd February**

Salmon, caper and parsley fish cakes
Homemade tartare sauce and lemon wedge
Fish, Sulphites, Gluten (Wheat), Eggs, Celery

(Vegan) Green lentil, potato and mushroom patty
Red pepper oil and mixed leaf
Gluten (Wheat)

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Roasted leg of lamb with redcurrant jus
Mash potato, carrots and peas
Sulphites, Milk

(Vegan) Chickpea tagine stuffed butternut squash
Fennel, orange and parsley salad
Sulphites

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Apple and blackberry crumble
Spiced custard
Gluten (Wheat), Milk, Eggs

(Vegan) Apple and blackberry crumble
Spiced soya milk custard
Glute (Wheat), Soya