

**Feast Night Formal Hall
Monday 11th February**

Amuse Bouche

Mini onion bhaji with homemade mango chutney
Gluten (Wheat)

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Bedfordshire beetroot, goats cheese, orange and rocket salad
Milk

(Vegan) Bedfordshire beetroot, orange and rocket salad

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Navarin of lamb with, leeks, carrots, onions and peas
Mash potato
Sulphites

(Vegan) Navarin of vegetables and beans
Mash potato and herb dumpling
Gluten (Wheat), Sulphites

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Classic treacle tart
Vanilla ice cream
Gluten (Wheat), Milk, Eggs

(Vegan) Treacle tart
Raspberry ripple frozen dessert
Gluten (Wheat), Soya

**Feast Night Formal Hall
Tuesday 12th February**

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

(Vegan) Chickpea, fig and arugula salad
Maple dressing

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Confit Gressingham duck leg with star anise and thyme jus
Anna potato, braised red cabbage and fine beans
Sulphites, Milk

(Vegan) Spinach and quinoa patties with sauce vierge
Anna potato, braised red cabbage and fine beans
Sulphites

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Red fruit, elderflower and prosecco jelly
Shortbread biscuit
Gluten (Wheat), Milk, Eggs

(Vegan) Red fruit, elderflower and prosecco jelly
Shortbread biscuit
Gluten (Wheat)

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

**Feast Night Formal Hall
Wednesday 13th February**

Amuse Bouche
Virgin Mary with celery
Celery

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Avocado, tomato and lime linguine
Gluten (Wheat)

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Roasted corn-fed chicken supreme
Caramelised onion and tarragon croquette, pea purée and roasted carrot
Gluten (Wheat), Sulphites

(Vegan) Vegetable and sweet potato cassoulet
Topped with crispy onions

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Chocolate and passion fruit tart
Orange sorbet
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate and passion fruit tart
Orange sorbet
Gluten (Wheat), Soya

**Formal Hall and BA's Dinner
Thursday 14th February**

Country pork terrine
Pickled vegetables and frisée lettuce
Sulphites

(Vegan) Roasted squash, butterbean and rocket salad
Harissa dressing and toasted pine kernels

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Roasted hake fillet topped with a black olive and sun dried tomato crust
Crushed new potato and petit ratatouille

Fish, Gluten (Wheat)

(Vegan) Vegetable and spice paella

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St Clements posset

Fruit biscotti

Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Lemon swirl cheesecake

Berry compote

Soya

**Formal Hall
Friday 15th February**

Shetland mussel chowder

Molluscs, Milk, Sulphites

(Vegan) Potato and leek soup

Sulphites

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Roasted short loin of Suffolk pork with apple cider sauce

Rustic roasted vegetables

Sulphites

(Vegan) Potato gnocchi with parsley dressing

Rustic roasted vegetables and gremolata

Gluten (Wheat)

-0-

Winter fruit crumble

Vanilla custard

Gluten (Wheat), Milk, Eggs

(Vegan) Winter fruit crumble

Vanilla soya custard

Gluten (Wheat), Soya

Saturday 16th February

No Formal Hall due to Pembroke Regatta PCBC Association Dinner

Formal Hall
Sunday 17th February

Roasted salmon with beetroot risotto
Fish

(Vegan) Beetroot risotto with textures

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Roast leg of lamb with rosemary jus
Roast potato and red cabbage
Sulphites

(Vegan) Ratatouille stuffed aubergine
Roast potato and red cabbage
Sulphites

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White chocolate and blackberry cheesecake
Poppy seed croquant
Gluten (Wheat), Milk, Soya

(Vegan) New York style cheesecake
Soya