

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

Pembroke cured salmon
Pickled beetroot, horseradish crème fraîche and red chicory leaves
Fish, Milk, Sulphites

(Vegan) White bean, onion and mint salad
Rocket leaf and extra virgin olive oil dressing

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Roasted pork short loin with apple jus
Roast potatoes, savoy cabbage and crackling
Sulphites

(Vegan) Roasted lentil and vegetable loaf with vegetarian jus
Roast potatoes and savoy cabbage
Sulphites, Gluten (Wheat)

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White chocolate and cranberry brioche pudding
Vanilla custard
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Dark chocolate and cranberry brioche pudding
Soya custard
Gluten (Wheat), Soya

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Dessert fruits and petit fours
Milk, Soya

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

Roasted coley supreme with cumin carrot purée
Coriander chickpeas, pea shoots and extra virgin olive oil
Fish

(Vegan) Warm roasted vegetable and vegan mozzarella tart
Pea shoots and balsamic reduction
Gluten (Wheat), Soya, Sulphites

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Garlic and rosemary marinated lamb rump with red wine jus
Fondant potato, peas and carrots
Sulphites

(Vegan) Lentil, mushroom and butternut roulade with vegetable jus
Fondant potato, peas and carrots
Sulphites

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Semolina and raspberry tart
Clotted cream and mint
Gluten (Wheat), Milk

(Vegan) Semolina and raspberry tart
Vanilla frozen dessert
Gluten (Wheat), Soya

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

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

Amuse bouche
Roasted tomato and basil velouté

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Warm butternut squash, fig and goats cheese tart
Watercress and rocket salad with honey and Dijon mustard dressing
Gluten (Wheat), Milk, Mustard

(Vegan) Butterbean, cucumber and radish salad

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Braised beef shin roulade with red wine and thyme jus
Mash potato, carrot purée and broccoli
Sulphites

(Vegan) Roasted vegetable and pearl barley casserole with herb dumpling
Mash potato and broccoli
Sulphites, Gluten (Barley, Wheat)

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Steamed chocolate sponge pudding
Chocolate sauce and clotted cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Steamed chocolate sponge pudding
Chocolate sauce
Gluten (Wheat), Soya

**BA's Dinner
Thursday 14th March**

Homemade haddock fishcake
Tartare sauce and pickled samphire
Fish, Gluten (Wheat), Eggs, Celery, Sulphites

(Vegan) Sweet potato cakes
Mixed leaf and mango chutney
Gluten (Wheat)

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Roasted chicken supreme with garlic and rosemary
Dauphinoise potato, braised red cabbage and port jus
Milk, Sulphites

(Vegan) Vegetable and bean curry
Lemongrass and coriander infused rice

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Sticky ginger pudding
Marinated pineapple, mango cream and ginger beer syrup
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Sticky ginger pudding
Marinated pineapple, mango and ginger beer syrup
Gluten (Wheat), Sulphites