Feast Night Formal Hall  
Wednesday 09th October 2019

*Amuse bouche*  
Greek salad

(Vegan) Tomato, olive and green bean salad  
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Roasted tomato and red pepper soup  
Topped with basil cream

(Vegan) Roasted tomato and red pepper soup  
Topped with basil  
-0-

Braised feather blade of beef  
Barley and autumn vegetable casserole

(Vegan) Jerk cauliflower steaks  
Fried rice and vegetables  
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Pumpkin and maple cheesecake  
Pumpkin seed brittle

(Vegan) Lemon swirl cheesecake

BA’S Dinner  
Thursday 10th October 2019

Chicken liver and port parfait  
Spiced apple chutney, toasted baguette and micro herb salad

(Vegan) Fig and Caramelized red onion tarte Tatin  
Spiced apple chutney mixed leaves salad  
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Roasted chicken supreme with thyme jus  
Garlic pomme purée, autumn cabbage, carrot and crispy streaky bacon  
Vegan shepherd’s pie with spiced lentils  
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Pear and chocolate brownie  
Dark chocolate sauce

(Vegan) Chocolate orange tart
Formal Hall
Saturday 12th October 2019

Watercress and potato soup
Topped with charred leeks

Pan-fried hake supreme with bisque sauce
Saffron risotto and roasted fennel

(Vegan) Baked butternut squash and chickpea falafels
Couscous, pomegranate and ras el hanout dressing

Vanilla crème brûlée
Homemade biscotti

(Vegan) New York style vanilla cheesecake

Formal Hall
Sunday 13th October 2019

Smoked haddock rarebit
Marinated tomatoes and spinach

(Vegan) Moroccan vegetable soup

Roasted topside of beef with Yorkshire pudding and horseradish sauce
Roasted potatoes and seasonal vegetables

(Vegan) Mushroom and squash Wellington with vegetarian gravy
Roasted potatoes and seasonal vegetables

Treacle sponge
Vanilla custard

(Vegan) Devils food chocolate cake