Feast Night Formal Hall
Tuesday 15th October 2019

Salt and pepper squid
Smoked paprika aioli

(Vegan) Shallot tarte tatin
Rocket salad and balsamic

-Braised shin of beef roulade
Wet polenta, silver skin onions, mushrooms and carrots

(Vegan) Butternut squash and sage risotto
Pea shoots, toasted pine kernels and chili oil

-St Clements posset
Fruit biscotti

(Vegan) Lemon swirl cheesecake

-Cheese and biscuits

Feast Night Formal Hall
Wednesday 16th October 2019

Amuse Bouche
Tomato soup
Basil oil

-Maple roasted fig and peach salad
Rocket and cumin dressing

-Roasted rump of lamb with potato gnocchi
Green beans, Niçoise olives and sun-blushed tomatoes

(Vegan) Cauliflower Massaman curry
Rice vermicelli

-Passion fruit panna cotta
Mango sauce and coconut crisp
(Vegan) Passion fruit panna cotta
   Mango sauce and coconut crisp

Formal Hall & BA’s Dinner
Thursday 17th October 2019

Roasted butternut squash and coconut soup
   Topped with seeds

-0-

Open fish pie with petit pois and samphire
   Creamy mash potato and dill oil

(Vegan) Portobello mushroom kiev
   Roasted chicory and broccoli

-0-

Pavlova
   Seasonal fruits

(Vegan) Pavlova
   Seasonal fruits

Formal Hall
Friday 18th October 2019

Roasted mackerel fillet with horseradish cream
   Salt baked beetroot and pickled golden beetroot

(Vegan) Crispy tofu
   Salt baked beetroot and pickled golden beetroot

-0-

Lemon, apricot and tarragon stuffed porchetta
   Potato purée and kale

(Vegan) Wild mushroom, kale and vegan parmesan pithivier
   Potato purée and kale

-0-

White chocolate and ginger cheesecake

(Vegan) Vanilla New York style cheesecake
Formal Hall
Saturday 19th October 2019

Crispy cod cheeks
Pea and mint textures

(Vegan) Pickled radish, puffed quinoa and dill emulsion

Garlic and thyme marinated chicken fillet
Mediterranean couscous and tomato salsa

(Vegan) Miso glazed aubergine
Tomato and olive ragout

Vanilla and raspberry steamed pudding
Berry compote

(Vegan) Orange chocolate chip pudding
Dark chocolate sauce

Formal Hall
Sunday 20th October 2019

Smoked salmon, caper, lemon and crouton salad
Crème fraîche

(Vegan) Tomato galette with olives, toasted pumpkin seeds and basil oil

Roasted topside of beef
Roast potato, crispy kale and cauliflower cheese

(Vegan) Curried quinoa patties
Roast potato, crispy kale and maple glazed carrot

Bramley apple and cinnamon crumble
Vanilla custard

(Vegan) Bramley apple and cinnamon crumble
Soya custard