

**Feast Night Formal Hall  
Monday 22<sup>nd</sup> October**

Chicken and smoked ham terrine with honey and mustard dressing  
Pickled wild mushrooms, tarragon mayonnaise and red chard  
**Mustard, Sulphites, Eggs**

(Vegan) Roasted beetroot, sweet potato and frisée salad

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Roasted pork escalope with sage and onion jus  
Fondant potato, broccoli and carrots  
**Sulphites**

(Vegan) Smoked tofu and vegetable Wellington  
Fondant potato, broccoli and carrots  
**Gluten (Wheat), Soya**

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Chocolate and Griottine cherry fondant  
Cherry ice cream  
**Gluten (Wheat), Milk, Eggs, Soya**

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Cheese and biscuits  
**Gluten (Wheat), Milk, Celery**

**Feast Night Formal Hall  
Tuesday 23<sup>rd</sup> October**

*Amuse Bouche*

Roasted red pepper and buffalo mozzarella tian  
Rocket and balsamic reduction  
**Milk, Sulphites**

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Seaweed cured Scottish salmon  
Cucumber and chilli chutney, horseradish yoghurt and micro herbs  
**Fish, Milk, Sulphites**

(Vegan) Local cauliflower soup  
Sautéed wild mushrooms and extra virgin olive oil

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Confit Gressingham duck leg with port reduction  
Creamed potato, heritage carrot puree and sautéed savoy cabbage  
**Sulphites, Milk**

(Vegan) Winter vegetable steamed suet pudding  
Olive oil mash potato, fine bean and carrot bundles

Gluten (Wheat), Sulphites

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Raspberry Pavlova  
Dorset clotted cream and raspberry sorbet  
Milk, Eggs

**Feast Night Formal Hall  
Wednesday 24<sup>th</sup> October**

Chicken liver parfait  
Toasted baguette, fruit chutney  
Gluten (Wheat), Sulphites, Milk

(Vegan) Butterbean, cucumber and radish salad

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Pan fried fillet of plaice with prawn butter sauce  
Crushed new potatoes, Jerusalem artichoke puree and fine beans  
Fish, Milk, Crustaceans

(Vegan) Vegetable and wild mushroom cottage pie  
Fine beans  
Sulphites

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Crème caramel with raisin sauce  
Eggs, Milk, Sulphites

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Dessert fruits and petit fours  
Milk, Soya

**Simply Pembroke Formal Hall and BA's  
Thursday 25<sup>th</sup> October**

Warm roasted butternut squash, chickpea and pomegranate salad  
Frisée lettuce and extra virgin olive oil

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Lemon, thyme and honey marinated chicken supreme  
Roasted garlic new potatoes and sautéed greens

(Vegan) Lemon, thyme vegetable and bean stew  
Roasted garlic new potatoes and sautéed greens

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Rice pudding  
Spice roasted autumn fruit compote  
(USE RICE MILK)

**Formal Hall**  
**Friday 26<sup>th</sup> October**

Grilled mackerel with beetroot purée  
Celeriac remoulade and micro herb salad  
**Fish, Celery**

(Vegan) Beetroot tarte tatin  
Mixed leaves salad  
**Gluten (Wheat)**

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Braised shin of beef with cooking juices  
Pomme purée, mushroom and salsify fricassee  
**Sulphites, Milk**

(Vegan) Pan-fried gnocchi  
Butternut squash, samphire and garden peas  
**Gluten (Wheat), Sulphites**

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Warm chocolate brownie  
Raspberry and white chocolate sauce  
**Gluten (Wheat), Milk, Eggs, Soya**

**Formal Hall**  
**Saturday 27<sup>th</sup> October**

Charred vegetable salad  
Basil dressing

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Roasted rump of lamb with garlic fondant potato  
Vegetable, flageolet bean and rosemary cassoulet  
**Sulphites, Milk**

(Vegan) Smoked tofu and vegetable casserole  
Olive oil mash potato, fine bean and carrot bundles  
**Soya, Sulphites**

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Coconut crème brûlée  
Sesame tuille and exotic fruit salad  
**Gluten (Wheat), Milk, Sulphites, Eggs, Sesame**

**Formal Hall**  
**Sunday 28<sup>th</sup> October**

Roasted coley supreme  
Chinese broth and vegetables  
**Fish**

(Vegan) Salad of figs, roasted sweet pepper and shaved fennel

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Chicken supreme with Madeira jus  
Dauphinoise potatoes, carrots and onion textures  
**Milk, Sulphites**

(Vegan) Beetroot and red onion tart tatin  
Carrots and onion textures  
**Gluten (Wheat)**

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Warm sticky toffee pudding  
Butterscotch sauce  
**Gluten (Wheat), Milk, Sulphites, Eggs**