Feast Night Formal Hall
Monday 28th October 2019

Amuse Bouche
Smoked potato soup with chive oil

Treacle cured salmon fillet
Charred spring onion, beetroot gel and pea shoots

(Vegan) Bulgur wheat salad
Pomegranate, orange and charred spring onion

Braised pork belly with apple and thyme sauce
Polenta purée and broccoli

(Vegan) Pumpkin tagine with cranberries and couscous

Lemon curd treacle tart
(Vegan) Lemon swirl cheesecake

Feast Night Formal Hall
Tuesday 29th October 2019

Potted crayfish with dill, shallots and nutmeg
Toasted ciabatta

(Vegan) Sweet potato falafel
Tomato, coriander and chilli salsa

Braised beef brisket with cooking liquor
Mustard mash and sauerkraut

(Vegan) Lentil and heart of palm loaf with vegetable jus
Mustard mash and sauerkraut

Caramelized apple upside down cake
Toffee sauce

(Vegan) Sticky toffee pudding
Cheese and biscuits

Feast Night Formal Hall
Wednesday 30th October 2019

Spiced red lentil soup
Lime soya yoghurt

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Sea trout fillet with warm tartar sauce
Dice potato and samphire

(Vegan) Spiced aubergine and courgette stew
Cauliflower couscous

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Rich dark chocolate ganache tart
Orange textures

(Vegan) Orange and chocolate tart
Orange textures

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Dessert fruits and petit fours

Formal Hall & BA’s Halloween Dinner
Thursday 31st October 2019

(Vegan) Witches cauldron pumpkin and lentil broth

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Bone to be wild chicken breast with a light chicken broth
Mash potato, fungi purée and onion ash

(Vegan) Crispy mini gnocchi brains
Crushed petit peas, rocket and red blood pesto

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Warm gooey chocolate brownie
Rocky road ice cream

(Vegan) Salted caramel chocolate brownie
Frozen vanilla dessert
Formal Hall
Friday 01st November 2019

Smoked salmon fish cake
Lobster bisque and fennel

(Vegan) Spiced red lentil soup
Lime soya yoghurt

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Braised blade of beef with cooking liquor
Creamed Cambridgeshire potato, carrot purée and cavolo nero

(Vegan) Sweet potato and coconut polenta
Asian vegetables

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(Vegan) Hot apricot crumble
Orange sorbet

Formal Hall
Saturday 02nd November 2019

Ham hock and parsley terrine
Apricot chutney and toasted ciabatta

(Vegan) Cherry tomato and shallot tarte tatin
Crispy rocket and balsamic glaze

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Smoked haddock with creamed leeks, bacon and mustard
Crushed new potatoes

(Vegan) Sesame coated tofu
Spiced aubergine stew and wild rice

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Stem ginger panna cotta
Pink rhubarb salad
Formal Hall
Sunday 03\textsuperscript{rd} November 2019

Roasted salmon
Butternut squash and pine kernels

(Vegan) Parsnip soup with parsnip crisps

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Roasted pork cutlet
Black pudding and potato terrine, broccoli and roscoff onions

(Vegan) Red lentil, carrot and maple strudel
Potato terrine, broccoli and roscoff onions

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Steamed chocolate pudding
Vanilla cream sauce

(Vegan) Orange and chocolate chip pudding