

**Feast Night Formal Hall
Monday 29th October**

Warm white onion and Pecorino tart
Micro herbs and oil
Gluten (Wheat), Milk

(Vegan) Cauliflower fritter with herb dipping sauce
Gluten (Wheat)

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Gremolata crusted cod loin
Orzo, wilted kale, spinach, carrots and salsa verde
Fish, Gluten (Wheat)

(Vegan) Vegetable and chickpea tagine
Cumin roasted cauliflower, couscous and preserved lemon
Gluten (Wheat)

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Caramel panna cotta
Homemade gingerbread
Gluten (Wheat), Milk, Eggs

(Vegan) Coconut panna cotta
Soya, Sulphites

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Dessert fruits and petit fours
Milk, Soya

**Feast Night Formal Hall
Tuesday 30th October**

Seaweed cured Scottish salmon with cucumber and chilli chutney
Horseradish yoghurt and micro herbs
Fish, Milk

(Vegan) Panzanella salad
Gluten (Wheat)

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Cider and spice braised pork belly with Orchard apple and sage jus
Fondant potato, carrot purée and broccoli
Sulphites, Milk

(Vegan) Vegetable and lentil shepherd's pie
Carrots and broccoli
Sulphites

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Mango and pomegranate Pavlova
Milk, Eggs

(Vegan) Tropical fruit salad with sorbet

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

**Halloween Feast Night Formal Hall
Wednesday 31st October**

Spiced pumpkin soup
Topped with coconut milk and toasted seeds
Sulphites

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Virgin bloody Mary sorbet

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Roasted fowl of chicken
Devilleed Hasselback potato and witches vegetable fricassée

(Vegan) Butterbean, winter vegetable and herb cassoulet
Topped with herby dumpling
Gluten (Wheat)

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Goey chocolate brownie
Rocky road ice cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate cake
Raspberry frozen dessert
Gluten (Wheat)

**Formal Hall & BA's Dinner
Thursday 01st November**

Grilled mackerel
Pickled rhubarb and mustard vinaigrette
Fish, Mustard, Sulphites

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

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Norfolk chicken supreme with a thyme and Madeira chicken jus
Anna potato, pea, carrot and fine bean fricassée
Sulphites, Milk

(Vegan) Lentil and mushroom loaf with vegetable gravy
Anna potato, pea, carrot and fine bean fricassée
Sulphites

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Poached peach and pain perdu
Fresh raspberries and vanilla cream
Gluten (Wheat), Milk, Eggs

(Vegan) Poached peach and pain perdu
Fresh raspberries

**Formal Hall
Friday 02nd November**

Home-cured beetroot gravlax
Crème fraiche and watercress
Fish, Milk

(Vegan) Shallot and cherry tomato tarte tatin
Dressed rocket
Gluten (Wheat)

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Roasted leg of lamb with redcurrant and rosemary jus
Mash potato, carrots and peas
Sulphites

(Vegan) Thyme marinated five beans and herb patties with tomato salsa
Olive oil mash potato, carrots and peas
Sulphites

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White chocolate and passion fruit cheesecake
Compressed orange and mint salad
Gluten (Wheat), Milk, Soya

(Vegan) Cheesecake
Compressed orange and mint salad

**Formal Hall
Saturday 03rd November**

Warm chickpea and vegetable spiced salad
Cumin and lemon dressing

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Grilled hake supreme on a bed of garlic, saffron and chilli risotto
Wilted greens
Fish

(Vegan) Beetroot and lentil tabbouleh
Gluten (Wheat)

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Fig and thyme scented tarte tatin
Vanilla ice cream and burnt orange syrup
Gluten (Wheat), Milk, Eggs

(Vegan) Fig and thyme scented tarte tatin
Vanilla frozen dessert and burnt orange syrup

**Formal Hall
Sunday 04th November**

Crab, crème fraîche, carrot and coriander salad
Sea salt flat breads and extra virgin olive oil
Crustaceans, Milk, Gluten (Wheat)

(Vegan) Middle Eastern carrot salad

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Roasted turkey breast with cranberry and sage jus
Roasted potatoes and braised red cabbage
Sulphites

(Vegan) Roasted vegetable and bean strudel with sage vegetable gravy
Roasted potatoes and braised red cabbage
Gluten (Wheat), Sulphites

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Eve's pudding
Vanilla custard
Gluten (Wheat), Milk, Eggs

(Vegan) Eve's pudding
Vanilla soya milk custard