Feast Night Formal Hall
Monday 04th November 2019

Amuse bouche
Wild mushroom and truffle soup

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Parsnip, caramelized onion and thyme tart
Maple-balsamic dressing

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Garlic and thyme marinated chicken supreme
Mediterranean couscous and tomato salsa

(Vegan) Petit ratatouille stuffed pepper
Mediterranean couscous and heirloom tomato salsa

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Warm double chocolate brownie
Vanilla ice cream

(Vegan) Salted caramel chocolate brownie
Vanilla frozen dessert

Feast Night Formal Hall
Tuesday 05th November 2019

Parma ham, purple fig and buffalo blue cheese salad
Raspberry vinaigrette

(Vegan) Purple fig, cream cheese and rocket salad
Crispy croutons and raspberry vinaigrette

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Roasted haddock, plum tomato, North Coast mussel and crème fraîche broth
New potatoes, fine beans and saffron aioli

(Vegan) Mediterranean vegetable strudel
Sweet potato wedges and green sauce

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Rich dark chocolate ganache tart
Orange textures

(Vegan) Chocolate orange tart

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Cheese and biscuits

Feast Night Formal Hall
Wednesday 06th November 2019

Amuse Bouche
Crunch Thai salad with chili and coriander dressing

Celeriac and apple soup
Crispy sage and extra virgin olive oil

Grilled bream with a mustard and tarragon sauce
Boiled buttered new potatoes, pea purée and grilled carrot

(Vegan) Roasted cauliflower and white bean curry
Basmati rice

Cinnamon panna cotta
Spicy autumn fruit compote

(Vegan) Cinnamon panna cotta
Spicy autumn fruit compote

Formal Hall and BA’s
Thursday 7th November

Charred fennel with grapefruit, quinoa, shallot
Orange dressing Rocket salad

Confit Gressingham duck leg with garlic fondant potato
Vegetable, flageolet bean and herb cassoulet

(Vegan) Potato gnocchi with spinach pesto and caramelized leeks

Baked ricotta cheesecake
Fresh raspberries

(Vegan) Strawberry shortcake cheesecake
Formal Hall
Friday 08th November 2019

Smoked haddock and potato cakes
Wilted spinach and grain mustard sauce

(Vegan) Sweet potato cakes
Mixed leaf and mango chutney

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Roast belly pork with roast apples
Mustard mash and braised red cabbage

(Vegan) Shiitake mushroom and beans fritters
Tempura onion rings and herb oil

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Warm ginger treacle tart
Clotted cream ice cream

(Vegan) Chocolate and cherry cheesecake

Formal Hall
Saturday 09th November 2019

Pig cheek bon bon, pickle dill gherkin and mustard mayo

(Vegan) Spiced crushed chickpeas, roasted peppers,
Beeo root hummus and rocket salad

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Roasted coley supreme with basil oil
Saffron crushed new potatoes, artichokes puree, carrots ribbons

(Vegan) Vegetable Wellington
Saffron crushed new potatoes, artichokes puree, carrots ribbons

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Pavlova
Poached autumn fruits

(Vegan) Pavlova
Poached autumn fruits
Formal Hall
Sunday 10th November

Grilled salmon
Autumn vegetables and saffron aioli

(Vegan) Grilled Mediterranean vegetables on lemon and marjoram couscous

Herb-studded roast loin of pork with apple and cider gravy
Roasted potatoes, carrots and broccoli

(Vegan) Aubergine and sesame stir-fry

Classic winter fruit crumble
Vanilla custard

(Vegan) Classic winter fruit crumble
Soya custard