

**Feast Night Formal Hall
Monday 05th November**

Spicy roasted parsnip soup

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Lemon sorbet
Sulphites

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Roasted pork loin with stuffed apple and jus
Anna potato and seasonal vegetables
Milk, Sulphites

(Vegan) Aubergine caponata on a charred ciabatta
Gluten (Wheat)

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Baked raspberry and cream cheese cheesecake
Raspberry textures
Gluten (Wheat), Milk, Eggs

(Vegan) New York style vanilla cheesecake
Raspberry textures
Soya

**Feast Night Formal Hall
Tuesday 06th November**

Crown Prince pumpkin soup
Homemade roll
Gluten (Wheat)

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Locally made venison sausages
Caramelised onion mash potato, savoy cabbage and red wine gravy
Milk, Sulphites, Gluten (Wheat)

(Vegan) Thai red vegetable curry with wild rice
Sulphites

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Dark chocolate and passion fruit tart
Pink grapefruit sorbet
Gluten (Wheat), Eggs, Milk, Soya

(Vegan) Dark chocolate and passion fruit tart
Pink grapefruit sorbet
Gluten (Wheat), Soya

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Cheese and biscuits
Gluten (Wheat), Milk, Celery

**Feast Night Formal Hall
Wednesday 07th November**

Amuse Bouche

Lentil and vegetable soup topped with bacon

(Vegan) Lentil and vegetable soup

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Chicory, watercress and new potato salad
Pine kernel and lemon olive oil

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Roasted salmon with sauce vierge
Crushed new potatoes, charred baby gem and cherry vine tomatoes
Fish

(Vegan) Cherry tomato and caramelized shallot tart tatin
Crushed new potatoes, charred baby gem and cherry vine tomatoes
Gluten (Wheat)

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Chocolate brownie
Banana ice cream
Gluten (Wheat), Eggs, Milk, Soya

(Vegan) Chocolate and orange tart
Banana sorbet
Soya

**Formal Hall & BA's Dinner
Thursday 08th November**

Game terrine
Pembroke chutney and homemade bread
Gluten (Wheat), Milk, Sulphites

(Vegan) Spiced cauliflower with toasted coconut and red lentils
Sulphites

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Herb crusted cod supreme
Warm Niçoise salad and vinaigrette

Fish, Eggs

(Vegan) Chickpea and sweet potato tagine
Bulgur wheat and pomegranate salad

Gluten (Wheat)

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Apple and blackberry compote with pine kernel crumble

Blackberry sorbet

Gluten (Wheat)

Formal Hall

Friday 09th November

Pickled mackerel

Fennel, lime and orange salad

Fish, Sulphites

(Vegan) Beetroot and Granny Smith apple gazpacho

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Corn-fed chicken supreme with red wine sauce

Grain mustard mash and buttered greens

Sulphites, Milk, Mustard

(Vegan) Maple roasted vegetables

Cumin and fig couscous

Gluten (Wheat), Sulphites

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Sticky figgy pudding

Toffee sauce

Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Sticky toffee pudding

Sulphites

Formal Hall

Saturday 10th November

Parma ham, buffalo mozzarella and fig salad

Watercress and rocket salad

Milk

(Vegan) Jerusalem artichoke, bean and fennel salad

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Roasted chump of lamb with redcurrant jus

Dauphinoise potato and braised red cabbage

Sulphites, Milk

(Vegan) Black olive polenta croute
Roasted squash and pine kernel topped with gremolata
Gluten (Wheat)

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Classic treacle tart
Clotted cream and salted caramel
Gluten (Wheat), Milk, Eggs

(Vegan) Treacle tart
Gluten (Wheat)

Formal Hall
Sunday 11th November

Clam and prawn chowder
Molluscs, Crustaceans, Milk

(Vegan) Vegetable and sweetcorn soup

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Roasted topside of beef with Yorkshire pudding and horseradish jus
Roasted potatoes, roasted parsnips and carrots
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Crispy potato gnocchi
Wild mushroom and herb fricassée
Gluten (Wheat)

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St Clements posset
Homemade shortbread
Gluten (Wheat), Milk, Eggs

Clementine crème brûlée
Soya