Feast Night Formal Hall
Monday 11th November 2019

Amuse Bouche
Pesto and pine nut roll

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Roasted red pepper and tomato soup
Topped with crispy rocket and oil

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Braised roulade beef shin with cooking liquor
Creamed Cambridgeshire potato, carrot puree and cavolo nero

(Vegan) Mediterranean vegetable filo strudel
Creamed Cambridgeshire potato, carrot puree and cavolo nero

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Rich dark chocolate tart
Orange textures

(Vegan) Chocolate and orange tart

Feast Night Formal Hall
Tuesday 12th November 2019

Beetroot, orange, goats cheese and watercress salad

(Vegan) Beetroot, orange, vegan cream cheese and watercress salad

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Open fish pie with dill oil
Creamy mash potato, samphire and petit pois

(Vegan) Portobello mushroom Kiev
Roasted chicory and broccoli

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Vanilla panna cotta
Spiced rhubarb

(Vegan) Vanilla panna cotta
Spiced rhubarb

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Cheese and biscuits
Feast Night Giving Day Formal Hall
Wednesday 13th November 2019

Amuse Bouche
Homemade bread sticks with hummus

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Roasted butternut squash, pomegranate and chickpea salad
Soya yoghurt dressing

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Chicken breast with crème fraîche, tarragon and sherry vinegar sauce
Crushed new potatoes, mushrooms, button onions and peas

(Vegan) Winter vegetable layered bake
Crushed new potatoes, mushrooms, button onions and peas

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Lemon tart
Clotted cream and raspberries

(Vegan) Lemon swirl cheesecake

Formal Hall & BA’s Dinner
Thursday 14th November 2019

Grilled mackerel with beetroot purée
Celeriac remoulade and micro herb salad

(V) Beetroot tarte tatin
Mixed leaves and balsamic dressing

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Thai green chicken and vegetable curry with rice noodles

(Vegan) Thai green tofu and vegetable curry with rice noodles

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Coconut crème brûlée
Sesame shortbread biscuits

(Vegan) Raspberry and coconut loaf
Formal Hall
Friday 15th November 2019

Poached cod fillet
White bean, tomato and rosemary cassoulet

(Vegan) Sweet potato and chickpea falafel
Beetroot, rhubarb ketchup and dressed leaves

Roasted pork steak with sage jus
Dauphinoise potato, roasted cauliflower, mushroom and pine kernel fricassee

(Vegan) Portobello mushroom, kale and vegan parmesan pithivier
Pomme purée and roasted cauliflower

Rice pudding
Spiced autumn fruit compote

(Vegan) Rice milk rice pudding
Spiced autumn fruit compote

Formal Hall
Saturday 16th November 2019

Salad of figs, roasted sweet pepper and shaved fennel

Herb crusted rump of lamb with red wine sauce
Fondant potato and fennel purée

(Vegan) Steamed leek, vegan cheese and chestnut mushroom suet pudding
Mash potato and greens

Deconstructed mango and passion fruit cheesecake

(Vegan) New York style vanilla cheesecake
Roasted coley supreme
Chinese broth and vegetables

(Vegan) Caramelised parsnip soup with coconut

Roasted guinea fowl supreme with gravy
Roasted potatoes, butter bean purée and broccoli

(Vegan) Hassle back courgette
Butter bean purée, tahini and dukkah

Warm sticky toffee pudding
Butterscotch sauce

(Vegan) Sticky toffee pudding
Vanilla frozen dessert