Feast Night International Formal Hall
Monday 18th November 2019

Amuse bouche
Traditional leek and potato soup

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Spanish tortilla
Warm spinach salad

(Vegan) Artichoke, tomato filo roll
Broad bean pesto and grilled courgette

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Pollo alla cacciatora
Rice and broccoli

(Vegan) Roasted spicy cauliflower and butternut squash Goan curry
Wilted spinach, toasted coconut and basmati rice

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Apple tarte tatin
Vanilla ice cream

(Vegan) Apple tart
Vanilla frozen dessert

Feast Night Formal Hall
Tuesday 19th November 2019

Jerusalem artichoke soup
Herb croutons and olive oil

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Corn-fed chicken supreme with Shitake cream sauce
Lyonnaise potatoes and broccoli

(Vegan) Autumn vegetable stew with herb dumpling
Lyonnaise potato and broccoli

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Mango and pomegranate Pavlova

(Vegan) Mango and coconut dessert

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Cheese and biscuits

Feast Night Formal Hall
Wednesday 20th November 2019

Amuse bouche
(Vegan) Maple and balsamic roasted figs

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(Vegan) Spiced red lentil soup
Finished with lime and soya yoghurt

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Roasted rump of lamb
Potato gnocchi, green beans, nicoise olives and sun blushed tomatoes

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

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Rich dark chocolate tart
Orange textures

(Vegan) Salted caramel chocolate brownie
Vanilla frozen dessert

Formal Hall and BA'S Dinner
Thursday 21st November 2019

Parma ham, fig relish, toasted pine nuts and Cambridge blue cheese

(Vegan) Roasted cauliflower and couscous salad
Zhoug and crispy shallots

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Plaice fillet with caper and cockle butter
Sea vegetables and carrot purée

(Vegan) Orzo, vegetable and herb stuffed pepper
Steamed fine beans and tomato sauce

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St Clements posset
Homemade shortbread

(Vegan) Lemon swirl cheesecake

Formal Hall
Friday 22nd November 2019

Char-grilled mackerel
Pickled carrots and wasabi crème fraîche

(Vegan) Soy and chilli roasted aubergines
Rocket salad and maple soy yoghurt

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Shoulder of lamb with herb and gruyere crust
Root vegetable dauphinoise and savoy cabbage

(Vegan) Satay sweet potato and spinach curry
Pilaf rice

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White chocolate and cranberry bread and butter pudding
Orange and whiskey sauce

(Vegan) Speculoos cheesecake

Formal Hall
Saturday 23rd November 2019

Parsnip, confit onion and thyme tart tatin
Pembroke Medlar dressing

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Pressed pork belly with sage jus
Mustard mash, steamed green vegetables and apple purée

(Vegan) Wild mushroom and spinach tagliatelle
Parmesan and black truffle shavings

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Pressed apple and pine kernel crumble
Elderflower sorbet

Formal Hall
Sunday 24th November 2019

Grilled coley supreme
Roasted petit ratatouille and lemon Beurre blanc

(Vegan) Grilled aubergine steak with basil oil
Roasted petit ratatouille

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Roast topside of beef with Yorkshire pudding and rosemary jus
Roast potatoes and maple glazed roots

(Vegan) Autumn vegetable and pearl barley hotpot
Herby dumplings

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Eve's pudding
Vanilla custard

(Vegan) Orange and chocolate chip pudding