

**Feast Night Formal Hall
Monday 19th November**

Tomato and white bean salad

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Mango and passion fruit sorbet

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Char-grilled chicken supreme with pesto cream sauce
Boulangère potatoes and fine beans

Sulphites, Milk

(Vegan) Lentil, vegetable and spinach curry
Cumin roasted aubergine and coriander

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Mulled wine poached fruits
Cinnamon ice cream

Sulphites, Milk, Eggs

(Vegan) Mulled wine poached fruits
Sorbet

Sulphites

**Feast Night Formal Hall
Tuesday 20th November**

Maple roasted vegetables
Cumin and fig couscous salad

Gluten (Wheat)

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Black pudding stuffed confit pork belly with cider apple jus
Potato and celeriac press and braised red cabbage

Sulphites, Celery, Milk

(Vegan) Beetroot and shallot tarte tatin
Potato and bean salad, balsamic reduction

Gluten (Wheat), Sulphites

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Pineapple tarte tatin
Coconut and lemongrass ice cream
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Pineapple tarte tatin
Sorbet

Gluten (Wheat)

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Dessert fruits and petit fours
Milk, Soya

**Feast Night Formal Hall
Wednesday 21st November**

Roasted butternut squash soup
Sage oil and roasted seeds

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Roasted cod supreme with lemongrass and ginger broth
Basmati rice, pak choi, mangetout and carrots
Fish

(Vegan) Cauliflower and date tagine
Puffed rice
Sulphites

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Steamed lemon sponge
Vanilla custard
Gluten (Wheat), Milk, Eggs, Sulphites

(Vegan) Lemon sponge
Soya milk custard
Gluten (Wheat), Soya

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Cheese and biscuits
Gluten (Wheat), Milk, Eggs, Sulphites

**Formal Hall and BA's Dinner
Thursday 22nd November**

Roasted pear, shallot, frisée and arugula salad
Sherry and Dijon mustard vinaigrette
Mustard

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Roast turkey with American stuffing and cranberry sauce
Roasted sweet potato, green bean casserole and creamed corn
Milk, Mustard, Eggs, Gluten (Wheat)

(Vegan) Swiss chard, sweet potato and vegan cheese casserole
Roasted sweet potato, green bean casserole and creamed corn

Gluten (Wheat), Mustard

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Baked pumpkin cheesecake
Whipped cream and raspberry textures
Eggs, Milk, Gluten (Wheat)

(Vegan) New York style cheesecake
Raspberry textures
Soya

**Formal Hall
Friday 23rd November**

Saffron pickled red mullet
Fennel, orange and radish salad
Fish

(Vegan) Tempura vegetables
Sweet chili dipping sauce
Gluten (Wheat)

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Confit Gressingham duck leg with red wine sauce
Mash potato and winter spiced red cabbage
Sulphites, Milk

(Vegan) Chickpea tagine stuffed butternut squash
Fennel, orange and parsley salad

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Vanilla panna cotta
Caramelized apples
Milk

(Vegan) Apricot panna cotta
Caramelized apples
Soya

**Formal Hall
Saturday 24th November**

Thai coconut and vegetable broth
Sulphites

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Pork tenderloin rolled in coriander seeds and herbs
Garlic fondant potato, swede purée and fine beans
Sulphites, Milk

(Vegan) Winter vegetable steamed suet pudding
Garlic fondant potato, swede purée and fine beans
Gluten (Wheat), Sulphites

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Steamed chocolate sponge pudding
Chocolate sauce and clotted cream
Gluten (Wheat), Milk, Eggs, Soya

(Vegan) Chocolate cake

Formal Hall
Sunday 25th November

Hot-cured smoked salmon
Capers, boiled egg, and mayonnaise salad
Fish, Eggs

(Vegan) Carrot and coriander salad

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Roasted shoulder of lamb with rosemary jus
Roasted potatoes, carrots and minted peas
Sulphites

(Vegan) Butterbean, winter vegetable, potato and rosemary stew
Topped with herb dumpling
Gluten (Wheat)

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Classic warm apple pie
Vanilla custard
Gluten (Wheat), Milk, Eggs

(Vegan) Warm apple pie
Soya milk custard
Gluten (Wheat), Soya