Feast Night Formal Hall
Monday 25th November 2019

Roasted butternut squash and ginger soup
Topped with carrot shards

Roasted breast of chicken with Bois Boudran sauce
Anna potato, spinach and green beans

(Vegan) Vegetable and chickpea tagine
Cumin roasted cauliflower, cous cous and preserved lemon yoghurt

Glazed lemon tart
Raspberry sorbet and mint

(Vegan) Lemon swirl cheesecake

Dessert fruits and petit fours

Feast Night Formal Hall
Tuesday 26th November 2019

Seared mackerel
Beetroot, horseradish and watercress

(Vegan) Potage of vegetables
With fresh herbs

Diced lamb tagine with turmeric, cumin and ginger
Aromatic couscous and broccoli

(Vegan) Butterbean, winter vegetable and rosemary stew
Mash potato and herb dumpling

Sticky toffee pudding
Caramel sauce

(Vegan) Sticky toffee pudding

Cheese and biscuits
Feast Night Formal Hall
Wednesday 27th November 2019

Home fermented kimchi cabbage

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Miso ramen soup
Rice noodles and shiitake mushrooms

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Pork belly strips with a ginger and chilli sauce
Fried rice and pak choi

(Vegan) Crispy tofu with a ginger and chilli sauce
Fried rice and pak choi

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Sweet rice pudding
Dates and pine kernels

(Vegan) Sweet rice pudding
Dates and pine kernels
(cooked with rice milk)

Thanksgiving themed Formal Hall & BA’s Dinner
Thursday 28th November 2019

Southern buttermilk biscuits to be served instead of bread rolls

(Vegan) Roasted pear, shallot, arugula and frisée salad
Sherry Dijon vinaigrette

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Roast turkey served with American stuffing and cranberry sauce
Roasted sweet potatoes and spiced red cabbage

(Vegan) Grilled herb polenta with green herb sauce
Roast butternut squash wedges and beetroot

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Baked pumpkin cheesecake
Whipped cream and raspberry textures
Formal Hall
Friday 29th November 2019

Smoked salmon, capers, lemon and crème fraiche
Arugula and croutons

(Vegan) Salad of courgette ribbons, parmesan cheese
Arugula and herb croutons
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Roasted chicken fillet with cranberry and sage jus
Mash potato, creamed corn and green bean casserole

(Vegan) Vegan cream cheese risotto
Cauliflower bon bon and green sauce
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Raspberry Pavlova
Dorset clotted cream and raspberry sorbet

(Vegan) Raspberry and coconut loaf

Formal Hall
Saturday 30th November 2019

Fig and caramelized red onions tart tatin
Spiced apple and chilli chutney
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Crispy Lamb Hotchpotch
Braised lamb shoulder with pearl barley, peas, carrots Casserole

(Vegan) Soba noodles with miso-marinated tofu and vegetables
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Steamed treacle sponge
Vanilla bean custard

(Vegan) Orange and chocolate chip pudding
Soya custard
Formal Hall  
**Sunday 1st December 2019**

Supreme of poached salmon  
Tarragon mayonnaise, charred lemon and watercress

(Vegan) Vegetable carpaccio  
Saffron verde dressing and watercress

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Roasted guinea fowl  
Roasted potatoes, winter greens with carrots  
Finished with thyme sauce

(Vegan) Quinoa and vegetable Wellington  
Roasted potatoes, winter greens with carrots  
Finished with vegetarian gravy

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Apple and raspberry crumble  
Vanilla custard

(Vegan) Apple and raspberry crumble  
Vanilla custard