

Week 3

Formal Hall
Monday 06.05.2024

(V) Courgette and watercress soup
Onion pakora
(Milk)

-0-

Moroccan spiced leg of lamb
Chickpea and tomato tagine
(Sulphites)

(V) Spiced roasted cauliflower
Chickpea and tomato tagine
(Sulphites)

-0-

Seasonal fruit with whipped cream
Crushed brown sugar meringue
(Milk, Eggs)

Week 3

Formal Hall Tuesday 07.05.2024

(V) Blue cheese and spinach frittata
Bitter leaves and balsamic
(Milk, Eggs, Sulphites)

-0-

Oven roasted chalk stream trout with citrus vinaigrette
Caper and gherkin potato cake, and buttered spring greens
(Fish, Sulphites, Milk)

(V) Poached egg with caper and gherkin potato cake
Buttered spring greens and citrus vinaigrette
(Milk, Gluten-Wheat, Eggs, Sulphites)

-0-

Chocolate brownie
Homemade malt ice cream
(Gluten-Wheat, Eggs, Milk, Soya)

Week 3

BA Dinner

Friday 10.05.2024

Orange and saffron fish soup with rouille croute

(Fish, Gluten-Wheat, Sulphites, Eggs, Celery)

(V) Fried halloumi drizzled with honey

Grape and cucumber salad

(Gluten-Wheat, Milk, Sulphites)

-0-

Pork loin steak with tomato and mozzarella

New season potatoes and tender stem broccoli

(Milk, Sulphites)

(V) Saffron and tomato risotto

Tender stem broccoli and parmesan

(Milk, Sulphites)

-0-

Vanilla panna cotta with strawberries

(Milk)

Week 3

Formal Hall Sunday 12.05.2024

Fried plaice goujons
Tartare sauce and lemon
(Fish, Milk, Eggs, Gluten-Wheat, Sulphites, Mustard)

(V) Cauliflower fritters with chilli dipping sauce
(Milk, Gluten-Wheat, Eggs)

-0-

Pembroke herb roasted chicken with gravy
Roast potatoes and seasonal vegetables
(Allergen free)

(V) Lentil curry with cumin roasted aubergine
Lime yoghurt and naan
(Eggs, Gluten-Wheat, Milk)

-0-

Banana toffee steamed sponge
Crème fraîche
(Eggs, Sulphites, Gluten-Wheat, Milk)