

Week 6

Formal Hall

Monday 27.05.2024

(V) Sweetcorn and courgette fritter

Chili mayonnaise

(Gluten-Wheat, Eggs)

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Sautéed breast of chicken with a fricassée of asparagus

Wild mushrooms, potato and tarragon

(Milk)

(V) Gnocchi with wild mushrooms, asparagus and tarragon

(Eggs, Gluten-Wheat, Milk)

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Chocolate mousse

Passionfruit sauce and honeycomb

(Milk, Soya, Eggs, Sulphites)

Week 6

Formal Hall Tuesday 28.05.2024

(V) Roast cauliflower with pesto pasta and raisins
(Milk, Sulphites, Gluten-Wheat)

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Poached smoked haddock with hollandaise sauce
Poached egg, spinach and crushed potatoes
(Fish, Eggs, Milk, Sulphites)

(V) Asparagus with poached egg and hollandaise sauce
Sprouting broccoli, spinach and crushed potatoes
(Eggs, Milk, Sulphites)

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Citrus tart
Crème fraîche and berries
(Eggs, Milk, Gluten-Wheat)

Week 6

BA Dinner

Friday 31.05.2024

Roast haddock with radish, grapefruit and fennel salad

(Fish, Sulphites)

(V) Beetroot, orange, feta and frisée salad

(Milk, Sulphites)

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Lamb, vegetable and fruit tagine

Cumin roasted cauliflower and herb couscous

(Gluten-Wheat, Sulphites)

(V) Squash, vegetable and fruit tagine

Cumin roasted cauliflower and herb couscous

(Gluten-Wheat, Sulphites)

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St Clements posset

Vanilla shortbread and local strawberries

(Milk, Eggs, Gluten-Wheat)

Week 6

Formal Hall Sunday 02.06.2024

Calamari and chickpea stew with herb aioli

(Sulphites, Molluscs, Eggs, Gluten-Wheat)

(V) Tomato and chickpea stew with herb aioli

(Sulphites, Eggs, Gluten-Wheat)

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Roast loin of Suffolk pork with vegetable fricassée

Rosemary and sea salt roasted potatoes

(Milk)

(V) Aubergine, haricot bean and herb stuffing

Vegetable fricassée, rosemary and sea salt roasted potatoes

(Milk)

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Mango cheesecake

Passionfruit gel, oat and maple crumble

(Eggs, Gluten-Wheat, Milk)