

## Week 8

### Formal Hall Monday 10.06.2024

(V) Asparagus with parmesan and Dijon mustard dressing  
(Milk, Mustard, Sulphites, Eggs)

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Chargrilled pork loin steak with chimichurri  
Roast sweet potato and summer vegetables  
(Sulphites, Mustard)

(V) Roast butternut and goats cheese filo pie  
Summer vegetables and chimichurri  
(Gluten-Wheat, Milk, Sulphites, Mustard)

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Summer pudding with clotted cream  
(Milk, Gluten-Wheat)

## Week 8

### Formal Hall Tuesday 11.06.2024

(V) Hummus with roasted peppers  
sautéed pine kernels, lemon olive oil and toasted pitta  
(Sesame, Gluten-Wheat, Milk)

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Roast cod with lemon, garlic and parsley crust  
Potato purée and minted peas  
(Fish, Mustard, Gluten-Wheat)

(V) Aubergine and feta tart  
Rocket, red onion and pine kernel salad  
(Milk, Gluten-Wheat)

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Set yoghurt pudding  
Rosewater syrup and charred peaches  
(Milk)

## Week 8

### BA Dinner Thursday 13.06.2024

Pickled mackerel  
Celeriac salad and soda bread  
(Eggs, Fish, Celery, Gluten-Wheat, Sulphites, Milk)

(V) Maple roasted figs  
Celeriac salad and soda bread  
(Milk, Celery, Eggs, Gluten-Wheat)

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Slow braised shoulder of lamb with mint jus  
Boulangère potatoes and green beans  
(Sulphites)

(V) Beetroot wellington with red wine sauce  
Roast carrots and green beans  
(Sulphites, Gluten-Wheat, Milk, Eggs)

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Blackberry parfait  
Poached apricot and pumpkin seed granola  
(Milk, Eggs, Gluten-Wheat, Sulphites)