Tuesday 15th January 2019
Formal Hall

Warm rolls and butter GD

Parsnip soup, cumin croutons VVG
~~O~~

7-hour roast shoulder of Tuscan marinated pork, glazed apple, pancetta stuffing G

Rosemary and red onion sausages, onion relish, roasted vegetables and lentils VV

Potato and roasted garlic mash VV
Bashed carrots and swede VV
~~O~~

Lemon sponge VD
Lemon castard VD
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Wednesday 16th January 2019
Formal Hall

Warm rolls and butter $^G_D$

Caesar salad $^V_G_D$

~~O~~

Shepherd’s pie, mint gravy

Spanish chickpea cobbler, crushed olives, pan-fried green peppers $^V_V_G$

Balsamic kale $^V_V$
Fondant potatoes $^V_V$

~~O~~

Ice cream $^V_D$
Hot fudge sauce $^V_D$

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 17th January 2019
Formal Hall

Warm rolls and butter  

Leek and potato soup  

~~O~~

Guinness braised beef brisket, steamed onion dumpling  

Caramelised squash, black bean hummus and toasted hazelnut tart, herb salad  

Roasted garlic and rosemary new potatoes  

Broccoli  

~~O~~

Steamed syrup sponge  

Custard  

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Friday 18th January 2019
Formal Hall

Warm ciabatta and olive oil G

Tomato and mozzarella salad VD

~~O~~

Griddled steak, smoked garlic butter, roquette D

BBQ glazed tofu and sweet potatoes, watercress, vegetable crisps, cheese sauce VV

Lattice fries VVG
Cabbage and sugar snaps VV

~~O~~

Chocolate and almond tart VDG N
Ice cream VDN

~~O~~
Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Saturday 19th January 2019
Formal Hall

Nachos, guacamole, salsa vv

~~O~~

Slow-braised pork, pancetta and white wine ragu, penne pasta g

Butternut squash macaroni cheese, toasted pine nuts vngd

Slow-roasted Mediterranean vegetables vvg

~~O~~

Chocolate brownie vdg
Vanilla ice cream vdg

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Sunday 20th January 2019
Formal Hall

Warm rolls and butter GD

Leek and potato soup VV
Crispy leeks VV
~~O~~

Roast chicken, stuffing, gravy G

Lasagne VGD

Roast potatoes VV
Broccoli, carrots, fine beans VV
Yorkshire pudding VDG
~~O~~

Eve’s pudding VGD
Custard VD
~~O~~
Coffee

V—Vegetarian VV—Vegan G—Contains Gluten D—Contains Dairy N—Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Monday 21st January 2019
Formal Hall

Warm rolls and butter GD

Maple squash pate, crisp bread VDG

~~O~~

Sundried tomato, spinach and olive stuffed plaice

Aubergine parmigiana VD

New potatoes with chive and lemon VV
Braised fennel VV

~~O~~

Baked banana in filo pastry VVG
Whipped cream D

~~O~~
Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens.
Formal Hall

Cannellini hummus, olive and pesto bruschetta  
VV G

~~O~~

Chorizos, Spanish chickpea stew, smoked garlic sour cream D

Spiced butterbean and squash sausage roll, mustard seed and onion glaze, vegetable gravy  
VV G

Sauté potatoes VV
Roasted green peppers VV

~~O~~

Tiramisu VDG

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Wednesday 23rd January 2019
Formal Hall

Warm rolls and butter GD

Spiced lentil soup VV

~~O~~
Salmon en croûte, ginger, lemongrass and basil marinade G

Tomato, lentil, and pepper pasta bake VDG

Toasted hazelnut couscous VVGN
Steamed vegetables VV

~~O~~

Profiteroles with toffee and chocolate sauce VDG

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 24th January 2019
Formal Hall

Warm pittas and dip GD

Stuffed vine leaves, boiled beets, salad vv

~~O~~
Churrascarias lamb kebab, Ají sauce, charred lemon, watercress

Char-grilled ras el hanout vegetables, pink hummus, pomegranate vv

Parmentier poatatoes vVG
Roasted squash vv
~~O~~

Pear tart tatin vGD
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Friday 25th January 2019
Formal Hall

*Warm rolls and butter* \(gd\)

*Scotch broth* \(vgd\)

~~O~~

*Haggis* \(g\)

*Haggis* \(vvg\)

*Neeps and tatties* \(vvd\)

~~O~~

*Clootie dumpling* \(vgd\)

*Caramel and whiskey custard* \(vd\)

~~O~~

*Coffee*

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

*Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens*
Saturday 26th January 2019
Formal Hall

Warm rolls and butter GD

Mac and Cheese bites, tomato dipping sauce VGD

~~O~~

Griddled beef pattie, house slaw, pickles, spicy cheese, Peterhouse burger sauce, toasted brioche bun GD

Griddled vegan pattie, house slaw, pickles, vegan cheese, chimichurri, toasted sourdough bun VVG

Sweet potato fries VVG

~~O~~

Chocolate fudge gateau VGD

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens.
Sunday 27th January 2019
Formal Hall

Warm rolls and butter GD

Parsnip and cumin soup vV
Croutons vV G
~~O~~

Roast beef, home-made horseradish sauce D

Cannellini bean and glazed squash stack, red wine gravy vV G

Roast potatoes vV
Kale, broccoli, peas, courgettes, leeks and carrots vV

Yorkshire pudding vG D
~~O~~

Apple pie vG
Custard vD
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Monday 28th January 2019
Formal Hall

Warm rolls and butter $^G_D$

Breaded camembert, cranberry sauce $^V_G_D$

~~O~~

Smoked chicken and mushroom pie $^G_D$

Seasonal squash, halloumi, caramelised onion and thyme bake, poppy seed and semolina crust $^V_D_G$

New potatoes with herb glaze $^V_V$

Roasted parsnips and beetroot $^V_V$

~~O~~

Sticky toffee pudding $^V_G_D$

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Warm rolls and butter  
Warm chicken salad
Warm roasted squash salad  
~~O~~
Turkey goulash, sour cream, sauerkraut 
Griddled Portobello steak, salsa verde, roasted garlic  
Mashed potato
Carrots, broccoli and kohlrabi 
~~O~~
Plum and cinnamon crumble  
Custard  
~~O~~
Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Wednesday 30th January 2019
Formal Hall

Warm rolls and butter G D
Prawn salad
Falafel salad VV
~~O~~
Chicken, bean sprouts, ginger, garlic and mushrooms in black bean sauce G

Vegetable pancake roll, sweet and sour sauce, sesame and mange tout VVG

Egg Noodles VG
~~O~~
Carrot cake, cream cheese frosting VDG

~~O~~
Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 31st January 2019
Formal Hall

Warm rolls and butter GD

Tomato soup VV
Cheddar croutons VDG

~~O~~

Cottage pie

Three lentil, cherry tomato and artichoke pie, sweet potato topping VV

Smoked paprika fried potatoes VVG
Leeks in cheese sauce VD

~~O~~

Selection of ice cream VV
Mandarins VV

~~O~~

Coffee

V–Vegetarian VV–Vegan G–Contains Gluten D–Contains Dairy N–Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Friday 1st February 2019
Formal Hall

No Formal

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Saturday 2\textsuperscript{nd} February 2019

Formal Hall

\textit{Warm rolls and butter}  \textit{GD}

\textit{Tomato and mozzarella salad}  \textit{VD}

\textit{BBQ pork ribs, coleslaw, pickled chillis}

\textit{Slow-cooked BBQ aubergine, cannellini bean and smoked tofu, coleslaw, pickled chillis}  \textit{VV}

\textit{Smokey herby dusted fries}  \textit{VG}

\textit{Lemon meringue pie}  \textit{VG}

\textit{Coffee}

\textit{V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts}

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Sunday 3rd February 2019
Pink Week Formal Hall

*Warm rolls and butter* \(_{GD}\)

**Slow-roast sweet pepper and smoked butterbean rillette, dressed salad** \(_{VD}\)
~~O~~

**Maple and pink peppercorn glazed ham**

**Maple, pink peppercorn glazed beetroot and chestnut tart** \(_{VG}\)

**Tomato dauphinoise** \(_{VD}\)

**Sweet corn with smoked paprika** \(_{VV}\)
~~O~~

**Red berry and rose wine syllabub** \(_{VD}\)

**Pink wafer** \(_{VG}\)
~~O~~

**Coffee**

V—Vegetarian VV—Vegan G—Contains Gluten D—Contains Dairy N—Contains nuts

*Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens.*
Monday 4th February 2019
Formal Hall

Warm rolls and butter GD

Vegetable tempura, chilli dressing VV
~~O~~

Lime roast cod, garlic prawns D

Lasagne VDG

Sauté potatoes VV
Courgette chips VV

~~O~~

Chocolate mousse VD
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Tuesday 5th February 2019
Formal Hall

Warm rolls and butter $^{GD}$

Tuscan bean soup $^V^V$
~~O~~

Chicken Kiev, watercress $^{GD}$

Vegetable schnitzel, roquette and watercress $^V^V^G$

Skin-on rosemary fries $^V^V^G$
Fine beans $^V^V$
~~O~~

Bakewell tart $^V^D^G^N$
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Wednesday 6th February 2019
Formal Hall

Warm rolls and butter GD

Margarita pizza, salad VDG

~~O~~

Three cheese ravioli, kale pesto, toasted pine nuts, watercress, pecorino VDG

Spinach VV

~~O~~

Ice cream sundae VDG

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 7th February 2019
Formal Hall

Warm rolls and butter GD

Spinach filo pie VDG

~~O~~

Slow-roast adobo lamb, pico de gallo, crushed peas

Aubergine tagine, apricots, pomegranate, toasted almonds VVN

Giant couscous VVG

Roasted squash VV

~~O~~

Crème caramel VD

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Friday 8th February 2019
Formal Hall

No Formal
Grad
Hall

V–Vegetarian VV–Vegan G–Contains Gluten D–Contains Dairy N–Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Saturday 9th February 2019
Formal Hall

Warm rolls and butter \( \text{GD} \)

Salmon pate \( \text{D} \)

Smoked aubergine pate \( \text{V D} \)

~~O~~

Char-grilled turkey steak, wilted baby spinach, black truffle butter \( \text{D} \)

Courgette fritters, boiled beetroot salad, cumin hummus \( \text{VV} \)

Sauté potatoes with caramelised onions \( \text{VV G} \)

Cauliflower gratin \( \text{VV} \)

~~O~~

Chocolate profiteroles \( \text{VDG} \)

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Sunday 10th February 2019
Formal Hall

**Warm rolls and butter** **GD**

Caramelised onion and brie tart **VDG**

~~O~~

Roast pork, gravy, apple sauce, crackling

Roast Mediterranean vegetable and BBQ tofu stack **VV**

Roast potatoes **VV**
Broccoli, carrots, fine beans, cabbage, peas, leeks **VV**
Yorkshire pudding **VDG**

~~O~~

Steamed chocolate sponge **VDG**
Chocolate custard **VD**

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Monday 11th February 2019
Formal Hall

Warm rolls and butter GD

Tom Yum soup G
~~O~~
Thai fishcakes, raw vegetable salad, sweet chilli sauce

Katsu tofu burger, pickled radish, kimchi, toasted bun VVG

Sauté potatoes VVG
Peas VV
~~O~~

Lemon tart VGD

~~O~~
Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Tuesday 12th February 2019
Formal Hall

Warm rolls and butter GD

Stuffed jackets, sour cream and chive dip VD

7-hour roast shoulder of Tuscan marinated pork, glazed apple, pancetta stuffing G

Rosemary and red onion sausages, onion relish, roasted vegetables and lentils, gravy VV

Potato and roasted garlic mash VV
Bashed carrots and swede VV

Chocolate trifle VDG

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 14th February 2019
Formal Hall

Warm rolls and butter GD

Leek and potato soup VV
~~O~~

Guinness braised beef brisket, steamed onion dumpling G

Caramelised squash, black bean hummus and toasted hazelnut tart, herb salad VVGN

Roasted garlic and rosemary new potatoes VV

Broccoli VV
~~O~~

Steamed syrup sponge VDG

Custard VD
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Friday 15th February 2019
Formal Hall

Warm rolls and butter GD

Tortillas, salsa, guacamole VV

Griddled steak, smoked garlic butter, roquette and parmesan salad D

BBQ glazed tofu and sweet potatoes, watercress, vegetable crisps, cheese sauce VV

Lattice Fries VVG
Celeriac chips VV

Baked banana in filo pastry VVG
Whipped cream D

Coffee

V–Vegetarian VV–Vegan G–Contains Gluten D–Contains Dairy N–Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Saturday 16th February 2019
Formal Hall

Home-made garlic dough sticks vvg

Nachos, guacamole, salsa vv
~~O~~

Slow-braised pork, pancetta and white wine ragu, penne pasta g

Butternut squash macaroni cheese, toasted pine nuts vngd

Slow-roasted Mediterranean vegetables vv

~~O~~

Chocolate brownie vdg
Vanilla ice cream vdg

~~O~~

Coffee

V–Vegetarian VV–Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Sunday 17th February 2019
Formal Hall

*Warm rolls and butter* **GD**

*French onion soup* **VV**

*Croutons* **VVG**

~~O~~

*Roast chicken, stuffing, gravy* **VG**

*Chickpea fritters* **VGD**

*Roast potatoes* **VV**

*Broccoli, carrots, fine beans, cabbage, peas* **VV**

*Yorkshire pudding* **VDG**

~~O~~

*Eve’s pudding* **VGD**

*Custard* **VD**

~~O~~

*Coffee*

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Monday 18th February 2019
Formal Hall

Home-made garlic bread, chive dip VDG
~~O~~

Sundried tomato, spinach and olive stuffed plaice

Three lentil Bolognese VV

Penne pasta VVG
Roasted mushrooms VV
~~O~~

Baked banana in filo pastry VVG
Whipped cream D
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Tuesday 19th February 2019
Formal Hall

Cannellini hummus, olive and pesto bruschetta  VV G

~~O~~

Lamb, rosemary and Port casserole, mint jelly dumplings  G

Spiced butterbean and squash sausage roll, mustard seed and onion glaze, vegetable gravy  VV G

Sauté potatoes  VV
Roast parsnips  VV

~~O~~

Tiramisu  VDG

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Formal Hall

Warm rolls and butter G\,D

Spiced lentil soup V\,V

~~O~~
Salmon en croûte, ginger, lemongrass and basil marinade G

Tomato, lentil, and pepper pasta bake V\,D\,G

Toasted hazelnut couscous V\,V\,G\,N
Steamed vegetables V\,V

~~O~~

Profiteroles with toffee and chocolate sauce V\,D\,G

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 21st February 2019
Formal Hall

Warm pittas and dip GD

Stuffed vine leaves, boiled beets, salad VV

~~O~~
Churrascarias lamb kebab, Ají sauce, charred lemon, watercress

Char-grilled ras el hanout vegetables, pink hummus, pomegranate VV

Parmentier potatoes VVG
Roasted squash VV
~~O~~
Pear tart tatin VGD
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
No Formal

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens.
No Formal

V - Vegetarian  VV - Vegan  G - Contains Gluten  D - Contains Dairy  N - Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Sunday 24th February 2019
Formal Hall

Warm rolls and butter **GD**

Parsnip and cumin soup **VV**
Croutons **VVG**
~~O~~
Roast beef, home-made horseradish sauce **D**

Cannellini bean and glazed squash stack, red wine gravy **VVG**

Roast potatoes **VV**
Kale, broccoli, peas, courgettes, leeks and carrots **VV**
Yorkshire pudding **VG D**
~~O~~

Apple pie **VG**
Custard **VD**
~~O~~
Coffee

V–Vegetarian VV–Vegan G–Contains Gluten D–Contains Dairy N–Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Monday 25\textsuperscript{th} February 2019
Formal Hall

\textit{Warm rolls and butter $GD$}

Breaded camembert, cranberry sauce $VGD$

\textit{~~O~~}

Smoked chicken and mushroom pie $GD$

Seasonal squash, halloumi, caramelised onion and thyme bake, poppy seed and semolina crust $VDG$

New potatoes with herb glaze $VV$

Roasted parsnips and beetroot $VV$

\textit{~~O~~}

Sticky toffee pudding $VGD$

\textit{~~O~~}

Coffee

\textit{V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts}

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Tuesday 26th February 2019
Formal Hall

*Warm rolls and butter* \( GD \)

Warm chicken salad

*Warm roasted squash salad* \( vv \)

~~O~~

Turkey goulash, sour cream, sauerkraut \( D \)

Griddled Portobello steak, salsa verde, roasted garlic \( vv \)

Mashed potato \( vv \)

Carrots, broccoli and kohlrabi \( vv \)

~~O~~

Plum and cinnamon crumble \( vvg \)

Custard \( vd \)

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Wednesday 27th February 2019
Formal Hall

Warm rolls and butter $GD$

Prawn salad

Falafel salad $VV$

~~O~~

Chicken, bean sprouts, ginger, garlic and mushrooms in black bean sauce $G$

Vegetable pancake roll, sweet and sour sauce, sesame and mange tout $VVG$

Egg Noodles $VG$

~~O~~

Carrot cake, cream cheese frosting $VDG$

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Thursday 28th February 2019
Formal Hall

Warm rolls and butter GD

Tomato soup vv
Cheddar croutons VDG

~~O~~

Cottage pie

Three lentil, cherry tomato and artichoke pie, sweet potato topping vv

Smoked paprika fried potatoes VVG
Leeks in cheese sauce VD

~~O~~

Selection of ice cream VD
Mandarins vv

~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Friday 1st March 2019
Formal Hall

Warm rolls and butter GD

Vegetable spring rolls, chilli dipping sauce VG
~~O~~

Phat Thai VN

Sugar snaps and choy sum with pineapple,
ginger and lime VV
~~O~~

Lemon roulade VDG
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Saturday 2nd March 2019
Formal Hall

No Formal

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Sunday 3rd March 2019
Formal Hall

Warm rolls and butter $ GD$

Pea and mint soup $ VV$
~~O~~

Roast leg of lamb, fresh mint sauce, gravy
Three cheese and spinach pasta bake $ VGD$

Roast potatoes $ VV$
Broccoli, carrots, fine beans, cabbage, peas, leeks $ VV$
Yorkshire pudding $ VGD$
~~O~~

Pineapple upside down cake $ VDG$
Custard $VD$
~~O~~

Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Monday 4\textsuperscript{th} March 2019
Formal Hall

*Warm rolls and butter* \_\_G\_D\_

Vegetable tempura, chilli dressing \_\_V\_V
~~O~~

Lime roast cod, garlic prawns \_D\_

Lasagne \_V\_D\_G\_

Sauté potatoes \_V\_V
Courgette chips \_V\_V

~~O~~

Chocolate mousse \_V\_D\_
~~O~~
Coffee

V–Vegetarian VV–Vegan G–Contains Gluten D–Contains Dairy N–Contains nuts

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens
Tuesday 5th March 2019
Formal Hall

Warm rolls and butter \textsuperscript{GD}

Tuscan bean soup \textsuperscript{VV}
~~O~~

Chicken Kiev, watercress \textsuperscript{GD}

Vegetable schnitzel, roquette and watercress \textsuperscript{VVG}

Skin-on rosemary fries \textsuperscript{VVG}

Fine beans \textsuperscript{VV}
~~O~~

Bakewell tart \textsuperscript{VDG N}
~~O~~

Coffee

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Wednesday 6th March 2019
Formal Hall

Warm rolls and butter GD

Margarita pizza, salad VDG

~~O~~

Three cheese ravioli, kale pesto, toasted pine nuts, watercress, pecorino VDG

Spinach VV

~~O~~

Ice cream sundae VDG

~~O~~

Coffee

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Thursday 7\textsuperscript{th} March 2019
Formal Hall

\textit{Warm rolls and butter} \textsuperscript{GD}

Spinach filo pie \textsuperscript{VDG}

\textit{~~O~~}

Slow-roast adobo lamb, pico de gallo, crushed peas

Aubergine tagine, apricots, pomegranate, toasted almonds \textsuperscript{VVN}

Giant couscous \textsuperscript{VVG}
Roasted squash \textsuperscript{VV}

\textit{~~O~~}

Crème caramel \textsuperscript{VD}

\textit{~~O~~}
Coffee

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Friday 8th March 2019
Formal Hall

Warm rolls and butter $^{GD}$
Salmon pate $^{D}$
Smoked aubergine pate $^{VD}$

~~O~~

Toad in the hole, onion gravy $^{DG}$

Courgette fritters, boiled beetroot salad, cumin hummus $^{VV}$

Dauphinoise potato $^{VD}$
Kale $^{VV}$

~~O~~

Chocolate profiteroles $^{VDG}$

~~O~~

Coffee

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Saturday 9th March 2019
Formal Hall

Prawn cocktail
Chickpea cocktail v
~~O~~
Char-grilled turkey steak, wilted baby spinach, black truffle butter d

Aubergine parmigiana vvg

Sauté potatoes with caramelised onions vvg
Cauliflower gratin vv
~~O~~
Blondie and cream vdg
~~O~~

Coffee

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Sunday 10th March 2019
Formal Hall

Warm rolls and butter GD

Caramelised onion and brie tart VDG
~~O~~
Roast pork, gravy, apple sauce, crackling

Roast Mediterranean vegetable and BBQ tofu stack VV

Roast potatoes VV
Broccoli, carrots, fine beans, cabbage, peas, leeks VV
Yorkshire pudding VGD
~~O~~
Steamed chocolate sponge VDG
Chocolate custard VD
~~O~~
Coffee

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Monday 11\textsuperscript{th} March 2019
Formal Hall

*Warm rolls and butter* \textsuperscript{GD}

*Tom Yum soup* \textsuperscript{G}

~~O~~

Thai fishcakes, raw vegetable salad, sweet chilli sauce

*Katsu tofu burger, pickled radish, kimchi, toasted bun* \textsuperscript{VVG}

*Sauté potatoes* \textsuperscript{VVG}

*Peas* \textsuperscript{VV}

~~O~~

*Lemon tart* \textsuperscript{VGD}

~~O~~

*Coffee*

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

*Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens*
Tuesday 12th March 2019
Formal Hall

1st Years dinner

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts

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Wednesday 13th March 2019
Formal Hall

3rd Years dinner

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
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Thursday 14th March 2019
Formal Hall

*Warm rolls and butter* _GD_

Leek and potato soup _VV_
~~O~~

Guinness braised beef brisket, steamed onion dumpling _G_

Caramelised squash, black bean hummus and toasted hazelnut tart, herb salad _VVGN_

Roasted garlic and rosemary new potatoes _VV_
Broccoli _VV_
~~O~~

*Steamy syrup sponge* _VDG_
Custard _VD_
~~O~~

Coffee

_V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts_

Please let a member of the service team know if you have a special dietary requirement as some of our dishes may contain traces of allergens.
No formal