Tuesday 14th January 2020
Formal Hall

*Warm rolls and butter* _VGD_

*Flammkuchen* _VGD_

~~O~~

Seven-hour roast shoulder of Tuscan marinated pork, glazed apple

A - Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust _VV_N_

*Fine beans* _VV_

*Potato and roasted garlic mash* _VV_

~~O~~

*Black Forest gâteau* _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 15\textsuperscript{th} January 2020
Formal Hall

*Warm rolls and butter* \textsubscript{VGD}

Garlic mushrooms on toasted brioche \textsubscript{VGD}

~~\textsubscript{O}~~

Honey and orange glazed sea trout

A - Squash and borlotti bean ragu stuffed aubergine \textsubscript{VV}

Steamed kale \textsubscript{VV}

Croquette potatoes \textsubscript{VVG}

~~\textsubscript{O}~~

Treacle tart

Ginger custard \textsubscript{VDG}

~~\textsubscript{O}~~

Coffee

\textsubscript{V}-Vegetarian \textsubscript{VV}-Vegan \textsubscript{G}-Contains Gluten \textsubscript{D}-Contains Dairy \textsubscript{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 16th January 2020
Formal Hall

Warm rolls and butter VGD

Broccoli and cheddar soupVD
~~O~~

Local venison and Port pie G

A - Spinach, lentil and vegan mozzarella Wellington, vegetable gravy VVG

Roasted garlic and rosemary new potatoes VV
Carrots and peas VV
~~O~~

Steamed lemon sponge
Custard 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

Friday 17th January 2020

Warm rolls and butter \text{VGD}

Prawn cocktail
A - Chickpea cocktail \text{VV}

\text{~~O~~}
Pan-fried pork steak, mustard butter \text{G}

A - Tomato tart tatin \text{VVG}

Sauté potatoes with smoked paprika \text{VVG}
Carrots with chives \text{VV}

\text{~~O~~}

Banoffee pie \text{VDG}

\text{~~O~~}

Coffee

V-Vegetarian \text{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 \( \text{VGD} \)

Hummus, marinated olive, cumin and shredded carrot bruschetta \( \text{VVG} \)

~~O~~

Grilled plaice, wilted spinach, hollandaise sauce \( \text{D} \)

A - Sundried tomato marinated halloumi, roquette, balsamic glaze \( \text{VD} \)

Minted new potatoes \( \text{VV} \)

Broccoli \( \text{VV} \)

~~O~~

Chocolate mousse \( \text{VD} \)

~~O~~

Coffee

V - Vegetarian \( \text{VV} \) - Vegan \( \text{G} \) - Contains Gluten \( \text{D} \) - Contains Dairy \( \text{N} \) - 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 19th January 2020
Formal Hall

Warm rolls and butter \textit{VGD}

Leek and potato soup
Garlic croutons \textit{VDG}
~~O~~
Roast chicken, stuffing, gravy \textit{G}

A - Rice, almond and lentil stuffed tomato, red pepper sauce \textit{VVN}

Roast potatoes \textit{Vv}
Peas, beans, cabbage \textit{Vv}
~~O~~

Apple pie
Custard \textit{VDG}
~~O~~
Coffee

\textit{V-}Vegetarian \textit{VV-}Vegan \textit{G-}Contains Gluten \textit{D-}Contains Dairy \textit{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 20th January 2020
Formal Hall

Warm rolls and butter \textsuperscript{VGD}

Brie and caramelised onion tart \textsuperscript{VDG}

~~O~~
Beef bourguignon
A – Aubergine parmigiana \textsuperscript{VD}

Rosemary sauté potatoes \textsuperscript{VVG}
Roasted vegetables \textsuperscript{VV}
~~O~~

Trifle \textsuperscript{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
Tuesday 21st January 2020
Formal Hall

Warm rolls and butter \text{VG} \text{D}

Crispy buffalo cauliflower
Aioli \text{VG}

Shepherd’s pie
A - Squash, pinto bean, celeriac and red wine casserole, garlic and herb dumplings \text{VG}

Roasted sweet potatoes \text{V}
Sauté cabbage with black pepper \text{V}

Steamed jam sponge
Custard \text{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
Wednesday 22nd January 2020
Formal Hall

Warm rolls and butter \text{VG}D

Watercress soup
Croutons \text{VDG}
~~O~~

Chicken chasseur

A - Quinoa and hazelnut stuffed aubergine \text{VN}

Garlic fried potatoes \text{VG}
Roasted broccoli \text{V}
~~O~~

Peach crumble
Pouring cream \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
Thursday 23\textsuperscript{rd} January 2020
Formal Hall

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

Sweetcorn cakes, guacamole, sweet chilli sauce \textsuperscript{VV}
~~\textsuperscript{O}~~
Turkey, leek, mushroom, spinach and cider pie \textsuperscript{G}

A - Mediterranean bean loaf, tomato and olive sauce \textsuperscript{VV}

Parmentier potatoes \textsuperscript{VVG}
Bashed carrots \textsuperscript{VV}
Peas \textsuperscript{VV}
~~\textsuperscript{O}~~
White chocolate éclair \textsuperscript{VGD}

~~\textsuperscript{O}~~

Coffee

\textsuperscript{V}-Vegetarian \textsuperscript{VV}-Vegan \textsuperscript{G}-Contains Gluten \textsuperscript{D}-Contains Dairy \textsuperscript{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 24th January 2020
Formal Hall

Warm rolls and butter \text{VGD}

Wild mushroom pate
Melba toast \text{VDG}

\text{~~O~~}

Slow-cooked pork belly, apple and cider sauce \text{GD}

A - Potato and onion pancake, apple and cider sauce \text{V}

Steamed rice \text{VV}

Sugar snap peas \text{VV}

\text{~~O~~}

Bakewell tart
Custard \text{VDGN}

\text{~~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 25\textsuperscript{th} January 2020
Burns Night Formal Hall

Warm rolls and butter \textsuperscript{VGD}

Scotch broth \textsuperscript{VVG}

\textemdash O \textemdash

Haggis \textsuperscript{G}

\textemdash O \textemdash

A - Haggis \textsuperscript{VVG}

Tatties \textsuperscript{VVG}

Neeps \textsuperscript{Vv}

\textemdash O \textemdash

Raspberry cranachan \textsuperscript{VGD}

\textemdash O \textemdash

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 26th January 2020
Formal Hall

Warm rolls and butter \( VGD \)

Pea and basil soup
Croutons \( VVG \)

Roast lamb, home-made mint sauce, gravy

A - Lentil and roasted vegetable stack, mint dressing \( VV \)

Roast potatoes \( VV \)
Bens, broccoli and leeks \( VV \)
Yorkshire pudding \( VGD \)

Pineapple upside down cake
Custard \( VDG \)

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
Monday 27th January 2020
Formal Hall

Warm rolls and butter VGD

Salad Nicoise
A - Salad Nicoise VV
~~O~~

Chicken and mushroom pie, gravy GD

A - Vegetable Kiev VDG

Mashed potatoes VV
Roasted carrots 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
Tuesday 28th January 2020
Formal Hall

Warm rolls and butter VGD

Caesar salad DG

A - Caesar salad VVG

~~O~~

Roasted haddock, cannellini bean cream, garlic butter D

A - Butternut steak cannellini bean cream, garlic butter VV

Baked sweet potato VV

Carrots, broccoli and kohlrabi VV

~~O~~

Baked apple

Vanilla ice-cream 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 29th January 2020
Formal Hall

Warm rolls and butter \textsubscript{VGD}
Rosemary polenta cake
Celeriac remoulade \textsubscript{VGD}

~~O~~
Cottage pie

A - Spanakopita, spiced rice \textsubscript{VGD}
Sweetcorn, peas and peppers \textsubscript{VV}

~~O~~

Steamed syrup sponge
Custard \textsubscript{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 30th January 2020
Formal Hall

Warm rolls and butter vGd

Roasted tomato soup
Balsamic croute vG

~~O~~

Turkey casserole, thyme dumpling G

A - Three lentil and mushroom pie, porcini
potato topping vv

Sauté potatoes vG
Braised celery and leeks vv

~~O~~

Chocolate 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
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 1\textsuperscript{st} February 2020
Formal Hall

Warm rolls and butter \textsubscript{VDG}

Cheese and chive stuffed potato skins
Sour cream dip \textsubscript{VD}

Pork schnitzel, sauerkraut

A – Celeriac schnitzel, sauerkraut \textsubscript{VG}

Rosemary fries \textsubscript{VVG}

Salad \textsubscript{VV}

Mississippi mud pie \textsubscript{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
Sunday 2\textsuperscript{nd} February 2020
Formal Hall

*Warm rolls and butter* \textsubscript{VGD}

Smoked mackerel pate, crisp bread \textsubscript{DG}

A - Olive pate, crisp bread \textsubscript{VVG}

~~\textit{O}~~

Roast turkey, bread sauce, cranberry gravy

A - Steamed vegetable and puy lentil suet pudding, gravy \textsubscript{VVG}

Roast potatoes \textsubscript{VV}

Roasted root vegetables \textsubscript{VV}

Yorkshire pudding \textsubscript{VDG}

~~\textit{O}~~

Apple crumble

Custard \textsubscript{VDG}

~~\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
Monday 3\textsuperscript{rd} February 2020
Formal Hall

\textit{Warm rolls and butter} \textsubscript{VGD}

\textit{Mushroom rarebit} \textsubscript{VGD}

\textit{Cod baked in tomato, olive, oregano and paprika sauce}

\textit{A – Lentil lasagne} \textsubscript{VDG}

\textit{Sauté potatoes with roasted onions} \textsubscript{VVG}

\textit{Selection of steamed vegetables} \textsubscript{VV}

\textit{Queen of puddings}

\textit{Pouring cream} \textsubscript{VDG}

\textit{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 4th February 2020
Formal Hall

Warm rolls and butter \textit{VGD}

Tuscan bean soup \textit{vv}

\textit{~~O~~}

Chicken Kiev, watercress \textit{GD}

A - Vegetable schnitzel, watercress \textit{VVG}

Parmentier potatoes \textit{vvG}

Fine beans and carrots \textit{vv}

\textit{~~O~~}

Warm chocolate brownie
Chocolate ice-cream \textit{VDG}

\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
Wednesday 5th February 2020
Formal Hall

Warm rolls and butter \textit{VGD}

Vegetable fritter
Cashew cheese dip \textit{VVNG}

\textit{~~O~~}

Treacle and fennel seed roast turkey, white wine and tarragon gravy

A - Puy lentil, chestnut and squash Wellington, vegetable gravy \textit{VVG}

\textit{~~O~~}

Roast potatoes \textit{vv}
Spinach \textit{vv}

\textit{~~O~~}

Bread and butter pudding
Pouring cream \textit{VDG}

\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
Thursday 6th February 2020
Formal Hall

Warm rolls and butter \textit{VG D}

Watercress, goat cheese, orange and salted almond salad \textit{VDN}

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Lamb and vegetable cobbler \textit{G}

A - Moussaka \textit{VVG}

Rice \textit{VV}
Leek gratin \textit{VV}

---

Lemon meringue pie \textit{VDG}

---

Coffee

\text{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 7th February 2020
Formal Hall

No Formal Benefactors Dinner

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 8th February 2020
Formal Hall

Warm rolls and butter VGD

Garlic mushrooms on toasted brioche VGD

~~O~~

Pan-fried turkey, tarragon and sherry sauce

A - Lentil patties, sauce vierge VV

Dauphinoise potatoes VD

Fine beans VV

~~O~~

Key lime pie 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 9\textsuperscript{th} February 2020
Formal Hall

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

Cream of parsnip and spinach soup
Parsnip crisps \textsuperscript{VDG}

\textit{~~O~~}

Roast beef, home-made horseradish, gravy

A - Mediterranean vegetable and cashew stack, red pepper sauce \textsuperscript{VVN}

Roast potatoes \textsuperscript{VV}
Carrots, cabbage and peas \textsuperscript{VV}
Yorkshire pudding \textsuperscript{VDG}

\textit{~~O~~}

Eve’s pudding
Pouring cream \textsuperscript{VDG}

\textit{~~O~~}

Coffee

\textsuperscript{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 10th February 2020
Formal Hall

Warm rolls and butter \textit{VGD}

Hummus, cumin roasted carrot, roasted chickpeas, sesame oil, salad \textit{VV}

\textit{~~O~~}

Steak and ale pie \textit{G}

A - Three cheese, leek and thyme tart \textit{VGD}

Sauté potatoes \textit{VVG}

Broccoli \textit{VV}

\textit{~~O~~}

White chocolate cheesecake
Caramel sauce \textit{VDG}

\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 11th February 2020
Formal Hall

Warm rolls and butter $^{VGD}$

Minestrone soup
Pistou $^G$

Seven-hour roast Tuscan marinated pork, glazed apple

A - Sweet potato, olive, tomato, hazelnut and butterbean bake $^{VVN}$

Olive couscous $^{VVG}$
Fine beans $^V$

Tiramisu $^{VGD}$

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 12th February 2020
Formal Hall

Half-way 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
Thursday 13th February 2020
Formal Hall

Warm rolls and butter VGD

Broccoli and cheddar soup VD
    ~~O~~

Local venison and port casserole G

A - Spinach, lentil and vegan mozzarella Wellington, vegetable gravy VVG

Roasted garlic and rosemary new potatoes VV
    Carrots and peas VV
        ~~O~~

Steamed lemon sponge
    Custard 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
Warm rolls and butter VGD

Linguine
Pesto Genovese VDG

A - Linguine
Pesto Genovese VVG

~~O~~
Griddled chicken
Rosemary butter, triple-cooked chips, sugar snap peas D

A – Stuffed Portobello mushroom
Rosemary oil, triple-cooked chips, sugar snap peas VV

~~O~~
Salted caramel chocolate tart 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
Saturday 15th February 2020
Formal Hall

Grad dinner

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 16th February 2020
Formal Hall

Warm rolls and butter VGD

Leek and potato soup
Garlic croutons VDG

~~O~~

Roast chicken, stuffing, gravy G

A - Rice, almond and lentil stuffed tomato, red pepper sauce VVN

Roast potatoes VV
Peas, carrots, cabbage VV

~~O~~

Apple pie
Custard 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
Monday 17th February 2020
Formal Hall

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

Brie and caramelised onion tart \( \text{VDG} \)

~~O~~

Beef bourguignon

A - Squash, butterbean and celeriac casserole \( \text{VV} \)

Mashed potatoes \( \text{VV} \)

Roasted parsnips \( \text{VV} \)

Spinach \( \text{VV} \)

~~O~~

Trifle \( \text{VDG} \)

~~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
Tuesday 18th February 2020
Formal Hall

Warm rolls and butter VGD

Cheese and chive stuffed potato skins
Sour cream dip VD

Shepherd’s pie

A - Mixed lentil and mushroom pie VV

Roasted sweet potatoes VV
Sauté cabbage with black pepper VV

Steamed jam sponge
Custard 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
Wednesday 19\textsuperscript{th} February 2020
Formal Hall

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

Watercress soup
Croutons \textsuperscript{VDG}
~~O~~

Chicken chasseur

A - Quinoa and hazelnut stuffed aubergine \textsuperscript{VWN}

Garlic fried potatoes \textsuperscript{VVG}
Roasted broccoli \textsuperscript{VV}
~~O~~

Peach crumble
Pouring cream \textsuperscript{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.
Thursday 20th February 2020
Formal Hall

Warm rolls and butter \textsuperscript{VGD}

Sweetcorn cakes, guacamole, sweet chilli sauce \textsuperscript{VV}

\textasciitilde\textasciitilde\textasciitilde\textasciitilde

Roast turkey, cranberry sauce

A - Mediterranean bean loaf, tomato and olive sauce \textsuperscript{VV}

Parmentier potatoes \textsuperscript{VVG}

Bashed carrots \textsuperscript{VV}

Peas \textsuperscript{VV}

\textasciitilde\textasciitilde\textasciitilde\textasciitilde

White chocolate éclair \textsuperscript{VGD}

\textasciitilde\textasciitilde\textasciitilde\textasciitilde

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 21st February 2020
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
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 23rd February 2020
Formal Hall

Warm rolls and butter VGD

Pea and basil soup
Croutons VVG
~~O~~

Roast lamb, home-made mint sauce, gravy

A - Lentil and roasted vegetable stack, mint dressing VV

Roast potatoes VV
Bashed carrots and swede VV
Yorkshire pudding VG D
~~O~~

Pineapple upside down cake
Custard 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
Monday 24th February 2020
Formal Hall

Warm rolls and butter \text{VGD}

Salad Nicoise
A - Salad Nicoise \text{VV}

~~O~~

Chicken and mushroom pie, gravy \text{GD}
A - Vegetable Kiev \text{VDG}

Mashed potatoes \text{VV}
Cabbage and sweetcorn \text{VV}

~~O~~

Crème caramel \text{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 25th February 2020
Formal Hall

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

Caesar salad \( \text{DG} \)

A - Caesar salad \( \text{VVG} \)

~~O~~

Roasted cod, cannellini bean cream, garlic butter \( \text{D} \)

A - Butternut steak cannellini bean cream, garlic butter \( \text{VV} \)

Baked sweet potato \( \text{VV} \)
Carrots, broccoli and kohlrabi \( \text{VV} \)

~~O~~

Baked apple
Vanilla ice-cream \( \text{VD} \)

~~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 26th February 2020
Formal Hall

Warm rolls and butter \textsuperscript{VGD}
Rosemary polenta cake
Celeriac remoulade \textsuperscript{VG}

~~O~~
Cottage pie

A - Spanakopita, spiced rice \textsuperscript{VGD}
Sweetcorn, peas and peppers \textsuperscript{VV}

~~O~~

Steamed syrup sponge
Custard \textsuperscript{VDG}

~~O~~

Coffee

\textsuperscript{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 27th February 2020

Formal Hall

Warm rolls and butter \(\text{VG D}\)

Roasted tomato soup
Balsamic croute \(\text{VVG}\)

~~O~~

Turkey casserole, thyme dumpling \(\text{G}\)

A - Three lentil and mushroom pie, porcini potato topping \(\text{VV}\)

Sauté potatoes \(\text{VVG}\)

Braised celery and leeks \(\text{VV}\)

~~O~~

Chocolate sundae \(\text{VDG}\)

~~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
Friday 28th February 2020
Formal Hall

Warm rolls and butter \text{VGD}

Crispy buffalo cauliflower
Aioli \text{VVG}

~~O~~

Beef shin and lentil ragu

A – Red pepper, olive mascarpone and sundried tomato sauce \text{VD}

Gnocchi \text{VG}

~~O~~

Chocolate and orange roulade \text{VGD}

~~O~~

Coffee

\text{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 29th February 2020
Formal Hall

Boat club dinner

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 1\textsuperscript{st} March 2020
Formal Hall

\textit{Warm rolls and butter} \textsubscript{VGD}

Smoked mackerel pate, crisp bread \textsubscript{DG}
A - Olive pate, crisp bread \textsubscript{VVG}
~~O~~
Roast loin of pork, apple sauce, gravy
A - Steamed vegetable and puy lentil suet pudding, gravy \textsubscript{VVG}

Roast potatoes \textsubscript{VV}
Roasted root vegetables \textsubscript{VV}
Yorkshire pudding \textsubscript{VDG}
~~O~~
Apple crumble
Custard \textsubscript{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
Monday 2\textsuperscript{nd} March 2020
Formal Hall

\textit{Warm rolls and butter} \textsc{g} \textsc{d}

\textit{Mushroom rarebit} \textsc{v} \textsc{g} \textsc{d}

~~O~~

\begin{itemize}
\item Cod baked in tomato, olive, oregano and paprika sauce
\item A – Lentil lasagne \textsc{v} \textsc{d} \textsc{g}
\end{itemize}

\textit{Sauté potatoes with roasted onions} \textsc{v} \textsc{v} \textsc{g}
\textit{Selection of steamed vegetables} \textsc{v} \textsc{v}

~~O~~

\begin{itemize}
\item Queen of puddings
\item Pouring cream \textsc{v} \textsc{d} \textsc{g}
\end{itemize}

~~O~~

\textit{Coffee}

\textsc{v}–Vegetarian \textsc{v} \textsc{v}–Vegan \textsc{g}–Contains Gluten \textsc{d}–Contains Dairy \textsc{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 3rd March 2020
Formal Hall

*Warm rolls and butter* \(VGD\)

*Tuscan bean soup* \(VV\)

~~O~~

*Chicken Kiev, watercress* \(GD\)

*A - Vegetable schnitzel, watercress* \(VVG\)

*Parmentier potatoes* \(VG\)

*Fine beans and carrots* \(VV\)

~~O~~

*Warm chocolate brownie*

*Chocolate ice-cream* \(VDG\)

~~O~~

*Coffee*

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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 4th March 2020
Formal Hall

Warm rolls and butter \(v, g, d\)

Vegetable fritter
Cashew cheese dip \(v, n, g\)

Treacle and fennel seed roast turkey, white wine and tarragon gravy

A - Puy lentil, chestnut and squash Wellington, vegetable gravy \(v, g\)

Roast potatoes \(v, v\)
Spinach \(v, v\)

Bread and butter pudding
Pouring cream \(v, d, g\)

Coffee

V-Vegetarian \(v\)-Vegan \(v\)-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 5th March 2020
Formal Hall

Warm rolls and butter VGD

Watercress, goat cheese, orange and salted almond salad VDN

~~O~~

Lamb and vegetable cobbler G

A - Moussaka VVG

Rice VV
Leek gratin VV

~~O~~

Lemon meringue pie 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
Friday 6th March 2020
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 7\(^{th}\) March 2020
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 8th March 2020
Formal Hall

Warm rolls and butter \text{VGD}

Cream of parsnip soup
Parsnip crisps \text{VDG}

~~O~~

Roast beef, home-made horseradish, gravy

A - Mediterranean vegetable and cashew stack, red pepper sauce \text{VVN}

Roast potatoes \text{VV}

Carrots, cabbage and peas \text{VV}

Yorkshire pudding \text{VDG}

~~O~~

Eve’s pudding
Pouring cream \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
Monday 9\textsuperscript{th} March 2020
Formal Hall

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

Hummus, cumin roasted carrot, roasted chickpeas, sesame oil, salad \textsuperscript{VV}

~~O~~

Steak and ale pie \textsuperscript{G}

A - Three cheese, leek and thyme tart \textsuperscript{VGD}

\textit{Sauté potatoes} \textsuperscript{VVG}

\textit{Broccoli} \textsuperscript{VV}

~~O~~

\textit{White chocolate cheesecake}

\textit{Caramel sauce} \textsuperscript{VDG}

~~O~~

Coffee

\textsuperscript{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
1st Years Dinner

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 11\textsuperscript{th} March 2020
Formal Hall

\textit{3\textsuperscript{rd} Years dinner}

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 12th March 2020
Formal Hall

Warm rolls and butter \text{VGD}

Broccoli and cheddar soup \text{VD}

~~O~~

Local venison and port casserole \text{G}

A - Spinach, lentil and vegan mozzarella Wellington, vegetable gravy \text{VVG}

Roasted garlic and rosemary new potatoes \text{VV}
Carrots and peas \text{VV}

~~O~~

Steamed lemon sponge
Custard \text{VDG}

~~O~~

Coffee

\text{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 13th March 2020
Formal Hall

Warm rolls and butter \textit{VGD}

Prawn cocktail

A - Chickpea cocktail \textit{VV}

\textit{~~O~~}

Pan-fried pork steak, mustard butter \textit{G}

A - Tomato tart tatin \textit{VVG}

Sauté potatoes with smoked paprika \textit{VVG}

Carrots with chives \textit{VV}

\textit{~~O~~}

Banoffee pie \textit{VDG}

\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