Tuesday 8th October 2019

Formal Hall

No Formal Hall

Matriculation 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 9th October 2019
Formal Hall

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

Garlic mushrooms on toasted brioche $\text{VG D}$

~~O~~

Honey and orange glazed sea trout

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

Steamed kale $\text{VV}$

Giant couscous $\text{VV G}$

~~O~~

Treacle tart $\text{VD G}$

Ginger custard $\text{VD}$

~~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
Thursday 10th October 2019
Formal Hall

Warm rolls and butter \textsuperscript{VGD}

Broccoli and blue cheese soup \textsuperscript{VD}

\textit{~~O~~}

Local venison and Port pie \textsuperscript{G}

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

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

\textit{~~O~~}

Steamed lemon sponge \textsuperscript{VDG}
Custard \textsuperscript{VD}

\textit{~~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 11th October 2019
Fresher’s Formal Hall

Warm rolls and butter \text{VGD}\n
Prawn cocktail

A - Chickpea cocktail \text{VV}\n
~~O~~

Chicken stuffed with smoked cheese and pancetta \text{D}\n
A - Lentil and mushroom stuffed courgettes, basil pesto \text{VV}\n
Sauté potatoes with smoked paprika \text{VVG}\n
Fine beans \text{VV}\n
~~O~~

Banoffee pie \text{VDG}\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
Saturday 12th October 2019

Formal Hall

Warm rolls and butter \textit{VGD}

Hummus, marinated olive, cumin and shredded carrot bruschetta \textit{VVG}

\textit{~~O~~}

Grilled sea trout, wilted spinach, hollandaise sauce \textit{D}

A - Sundried tomato marinated halloumi, roquette, balsamic glaze \textit{VD}

Minted new potatoes \textit{VV}

Broccoli \textit{VV}

\textit{~~O~~}

Chocolate mousse \textit{VD}

\textit{~~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 13th October 2019
Formal Hall

Warm rolls and butter  VGD
Leek and potato soup  VD
Cheddar 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  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
Monday 14\textsuperscript{th} October 2019
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 15th October 2019
Formal Hall

Warm rolls and butter \text{VGD}

Crispy buffalo cauliflower \text{VVG}
Aioli \text{V}

Shepherd’s pie
A - Mixed lentil and mushroom pie \text{VV}

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

Steamed jam sponge \text{VVG}
Custard \text{VD}

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 October 2019
Formal Hall

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

Watercress soup \( \text{VD} \)
Croutons \( \text{VVG} \)
~~O~~

Chicken chasseur

A - Quinoa and hazelnut stuffed aubergine \( \text{VWN} \)

Garlic fried potatoes \( \text{VVG} \)
Roasted broccoli \( \text{VV} \)
~~O~~

Peach crumble \( \text{VVG} \)
Pouring cream \( \text{VV} \)
~~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
Thursday 17th October 2019
Formal Hall

Warm rolls and butter VGD

Sweetcorn cakes, guacamole, sweet chilli sauce VV

~~O~~

Roast turkey, cranberry sauce

A - Mediterranean bean loaf, tomato and olive sauce VV

Parmentier potatoes VVG
Bashed carrots VV
Peas VV

~~O~~

White chocolate éclair 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 18th October 2019
Formal Hall

*Warm rolls and butter* $\text{VGD}$

*Wild mushroom pate* $\text{VD}$
*Melba toast* $\text{VVG}$

~~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* $\text{VV}$

~~O~~

*Bakewell tart* $\text{VGN}$
*Custard* $\text{VD}$

~~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
Saturday 19th October 2019
Formal Hall

Warm rolls and butter \text{VGD}

Spinach risotto \text{VD}

\text{~~O~~}

Pan-fried chicken Marsala sauce \text{D}

A - Hummus, olive and pumpkin seed tart \text{VVG}

Triple cooked chips \text{VVG}

Broccoli and cauliflower \text{VV}

\text{~~O~~}

Chocolate fudge gateau \text{VGD}

\text{~~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
Sunday 20th October 2019
Formal Hall

Warm rolls and butter \textit{VG D}

Pea and basil soup \textit{VV}
Croutons \textit{VV G}
~~~O~~~
Roast lamb, home-made mint sauce, gravy

A - Lentil and roasted vegetable stack, mint dressing \textit{VV}

Roast potatoes \textit{VV}
Bashed carrots and swede \textit{VV}
Yorkshire pudding \textit{VG D}
~~~O~~~
Pineapple upside down cake \textit{VG}
Custard \textit{VD}
~~~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 21st October 2019
Formal Hall

*Warm rolls and butter* \[^GD^\]

Salad Nicoise

A - Salad Nicoise \[^V\]

~~O~~

Chicken and mushroom pie, gravy \[^GD^\]

A - Vegetable Kiev \[^VDG^\]

Mashed potatoes \[^V\]

Cabbage and sweetcorn \[^V\]

~~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 22nd October 2019
Formal Hall

Warm rolls and butter VGD

Caesar salad DG

A - Caesar salad VVG

~~O~~

Roasted hake, 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 VV
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 23rd October 2019
Formal Hall

Warm rolls and butter \textsubscript{VGD}
Polenta crusted dill pickle
Celery remoulade \textsubscript{VG}

~~O~~
Cottage pie

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

~~O~~

Steamed syrup sponge \textsubscript{VGD}
Custard \textsubscript{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
Thursday 24th October 2019
Formal Hall

Warm rolls and butter \textsuperscript{VGD}

Roasted tomato soup \textsuperscript{VV}
Balsamic croute \textsuperscript{VVG}

\textsuperscript{~~O~~}

Turkey casserole, thyme dumpling \textsuperscript{G}

A - Three lentil and mushroom pie, porcini potato topping \textsuperscript{VV}

Sauté potatoes \textsuperscript{VVG}
Braised celery and leeks \textsuperscript{VV}

\textsuperscript{~~O~~}

Chocolate sundae \textsuperscript{VDG}

\textsuperscript{~~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 October 2019
Formal Hall

No Formal Graduate Super 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 26th October 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 27th October 2019
Formal Hall

Warm rolls and butter \text{VGD}

Smoked mackerel pate, crisp bread \text{DG}

A - Olive tapenade, crisp bread \text{VVG}

~~O~~

Roast loin of pork, apple sauce, gravy

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

Roast potatoes \text{VV}

Roasted root vegetables \text{VV}

Yorkshire pudding \text{VDG}

~~O~~

Apple crumble \text{VVG}

Custard \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
Monday 28\textsuperscript{th} October 2019

Formal Hall

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

\textbf{Mushroom rarebit} \textsuperscript{VGD}

\textit{~~O~~}

Cod baked in tomato, olive, oregano and paprika sauce

\textbf{A – Lentil lasagne} \textsuperscript{VDG}

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

\textit{Selection of steamed vegetables} \textsuperscript{V}

\textit{~~O~~}

\textbf{Queen of puddings} \textsuperscript{VDG}

\textit{Pouring cream} \textsuperscript{VD}

\textit{~~O~~}

\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 29th October 2019
Formal Hall

Warm rolls and butter \textsuperscript{VGD}

Tuscan bean soup \textsuperscript{VV}

\textemdash \textemdash \textemdash \textemdash

Chicken Kiev, watercress \textsuperscript{GD}

A - Vegetable schnitzel, watercress \textsuperscript{VVG}

Parmentier potatoes \textsuperscript{VVG}
Fine beans and carrots \textsuperscript{VV}

\textemdash \textemdash \textemdash \textemdash

Warm chocolate brownie \textsuperscript{VDG}
Chocolate ice-cream \textsuperscript{VD}

\textemdash \textemdash \textemdash \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
Wednesday 30th October 2019
Formal Hall

Warm rolls and butter \textsubscript{VGD}

Vegetable fritter
Cashew cheese dip \textsubscript{VNG}

~~O~~

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

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

Roast potatoes \textsubscript{VV}
Spinach \textsubscript{VV}

~~O~~

Bread and butter pudding \textsubscript{VDG}
Pouring cream \textsubscript{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
Halloween Formal Hall

Warm rolls and butter VGD

Pumpkin soup vv
Spiced pumpkin seeds vv

~~O~~

Lucifer chicken

A - Aubergine and tofu Lucifer vv

Croquette potatoes vvg

Maple roasted autumn vegetables vv

~~O~~

Death by chocolate 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 1st November 2019
Formal Hall

No Formal Cosin Feast

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} November 2019
Formal Hall

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

Garlic mushrooms on toasted brioche \(\text{VG}D\)

~~O~~

Pan-fried turkey, tarragon and sherry sauce

A - Lentil patties, sauce vierge \(\text{VV}\)

Dauphinoise potatoes \(\text{VD}\)

Fine beans \(\text{VV}\)

~~O~~

Key lime pie \(\text{VDG}\)

~~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 3rd November 2019
Formal Hall

Warm rolls and butter VGD
Cream of parsnip soup VD
Parsnip crisps VVG

~~O~~
Roast beef, home-made horseradish, gravy

A - Mediterranean vegetable and cashew stack, red pepper sauce VVN

Roast potatoes VV
Carrots, cabbage and peas VV
Yorkshire pudding VDG

~~O~~
Eve’s pudding VG
Pouring 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
Monday 4\textsuperscript{th} November 2019
Formal Hall

*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{VDG}

*Sauté potatoes* \textsuperscript{VVG}

Broccoli \textsuperscript{VV}

~~O~~

*White chocolate cheesecake* \textsuperscript{VDG}

Caramel sauce \textsuperscript{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 November 2019
Formal Hall

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

Minestrone soup \( \text{VG} \)
Pistou \( \text{VV} \)

\( \sim \text{O} \sim \)

Seven-hour roast Tuscan marinated pork, glazed apple

A - Sweet potato, olive, tomato, hazelnut and butterbean bake \( \text{VVN} \)

Olive couscous \( \text{VVG} \)

Fine beans \( \text{VV} \)

\( \sim \text{O} \sim \)

Tiramisu \( \text{VGD} \)

\( \sim \text{O} \sim \)

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 November 2019
Formal Hall

Warm rolls and butter VGD

Garlic mushrooms on toasted brioche VGD

Honey and orange glazed sea trout

A - Squash and borlotti bean ragu stuffed aubergine VV

Steamed kale VV

Rice VV

Treacle tart VDG

Ginger custard VD

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 November 2019  
Formal Hall

*Warm rolls and butter*  _VGD_

Broccoli and blue cheese 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  _VDG_

Custard  _VD_

~~O~~

Coffee

_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 November 2019
Sustainability Week Formal Hall
Where-ever possible the ingredients for Formal Hall tonight have been sourced locally

Home-made bread roll
Olive oil and balsamic

Shaved beetroot, whipped goats cheese, beetroot ketchup, micro cress

A - Shaved beetroot, cashew cheese, beetroot ketchup, micro cress

~~O~~

Watercress and hazelnut gnocchi, white wine sauce, roasted radish, lemon and basil dressing

A - Watercress and hazelnut gnocchi, white wine sauce, roasted radish, lemon and basil dressing

~~O~~

Salted caramel chocolate tart

~~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 9th November 2019
Formal Hall

Warm rolls and butter  v g d

Hummus, marinated olive, cumin and shredded carrot bruschetta  v v g

~~O~~

Grilled sea trout, wilted spinach, hollandaise sauce  d

A - Sundried tomato marinated halloumi, roquette, balsamic glaze  v d

Minted new potatoes  v v

Broccoli  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
Sunday 10th November 2019
Formal Hall

*Warm rolls and butter*  
VGD

*Leek and potato soup*  
VD

*Cheddar 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*  
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
Monday 11th November 2019
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 12th November 2019
Formal Hall

Warm rolls and butter $VGD$

Cheese and chive stuffed potato skins $VD$
Sour cream dip $VD$

~~O~~

Shepherd’s pie
A - Mixed lentil and mushroom pie $VV$

Roasted sweet potatoes $VV$
Sauté cabbage with black pepper $VV$

~~O~~

Steamed jam sponge $VVG$
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 13th November 2019
Formal Hall

Warm rolls and butter VGD

Watercress soup VD
Croutons VVG
~~O~~

Chicken chasseur

A - Quinoa and hazelnut stuffed aubergine VVN

Garlic fried potatoes VVG
Roasted broccoli VV
~~O~~

Peach crumble VVG
Pouring cream 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
Thursday 14th November 2019
Formal Hall

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

Sweetcorn cakes, guacamole, sweet chilli sauce \(\text{VV}\)

~~O~~

Roast turkey, cranberry sauce

A - Mediterranean bean loaf, tomato and olive sauce \(\text{VV}\)

Parmentier potatoes \(\text{VVG}\)

Bashed carrots \(\text{VV}\)

Peas \(\text{VV}\)

~~O~~

White chocolate éclair \(\text{VGD}\)

~~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 15th November 2019
Formal Hall

Warm rolls and butter VGD

Wild mushroom pate VD
Melba toast VVG

~O~

Slow-cooked pork belly, apple and cider sauce GD

A - Potato and onion pancake, apple and cider sauce V

Steamed rice VV
Sugar snap peas VV

~O~

Bakewell tart VGN
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 16th November 2019
Formal Hall

Warm rolls and butter \text{VGD}

Spinach risotto \text{VD}

~~O~~

Pan-fried chicken Marsala sauce \text{D}

A - Hummus, olive and pumpkin seed tart \text{VVG}

Triple cooked chips \text{VVG}

Broccoli and cauliflower \text{VV}

~~O~~

Chocolate fudge gateau \text{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 17\textsuperscript{th} November 2019
Formal Hall

*Warm rolls and butter* \textsuperscript{VGD}

Pea and basil soup \textsuperscript{VV}
Croutons \textsuperscript{VVG}

~~O~~

Roast lamb, home-made mint sauce, gravy

A - Lentil and roasted vegetable stack, mint dressing \textsuperscript{VV}

Roast potatoes \textsuperscript{VV}
Bashed carrots and swede \textsuperscript{VV}
Yorkshire pudding \textsuperscript{VG D}

~~O~~

Pineapple upside down cake \textsuperscript{VG}
Custard \textsuperscript{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 November 2019
Formal Hall

Warm rolls and butter \textit{VGD}

Salad Nicoise

A - Salad Nicoise \textit{VV}

~~O~~

Chicken and mushroom pie, gravy \textit{GD}

A - Vegetable Kiev \textit{VDG}

Mashed potatoes \textit{VV}

Cabbage and sweetcorn \textit{VV}

~~O~~

Crème caramel \textit{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 19th November 2019
Formal Hall

Warm rolls and butter \(\text{V}\text{G}\text{D}\)

Caesar salad \(\text{D}\text{G}\)

A - Caesar salad \(\text{V}\text{V}\text{G}\)

~~\(\text{O}\)~~

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

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

Baked sweet potato \(\text{V}\text{V}\)

Carrots, broccoli and kohlrabi \(\text{V}\text{V}\)

~~\(\text{O}\)~~

Baked apple \(\text{V}\text{V}\)

Vanilla ice-cream \(\text{V}\text{D}\)

~~\(\text{O}\)~~

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
**Wednesday 20th November 2019**

**Formal Hall**

*Warm rolls and butter ➥ G D*

Polenta crusted dill pickle ➥ G
Celeriac remoulade ➥ G

~~O~~

Cottage pie

A - Spanakopita, spiced rice ➥ G D
Sweetcorn, peas and peppers ➥ V V
~~O~~

Steamed syrup sponge ➥ G
Custard ➥ 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 21st November 2019
Formal Hall

Warm rolls and butter  VGD

Roasted tomato soup  VV
Balsamic croute  VVG

~~O~~

Turkey casserole, thyme dumpling  G

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

Sauté potatoes  VVG
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
Friday 22\textsuperscript{nd} November 2019
Formal Hall

No Formal Graduates
Matriculation

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 23rd November 2019
Formal Hall

Warm rolls and butter \text{VGD}

Garlic dough balls, salad, sweet tomato dipping sauce \text{VDG}

\text{~~O~~}

Pork schnitzel, sauerkraut, lemon \text{G}

A - Maple and coriander baked halloumi, sauerkraut, lemon \text{VD}

Rosemary fries \text{VVG}

Roasted cauliflower \text{VV}

\text{~~O~~}

Mississippi mud pie \text{VDG}

\text{~~O~~}

Coffee

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

\text{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 November 2019
Formal Hall

Warm rolls and butter  

Smoked mackerel pate, crisp bread  
A - Olive tapenade, crisp bread  
~~O~~  
Roast loin of pork, apple sauce, gravy  
A - Steamed vegetable and puy lentil suet pudding, gravy  

Roast potatoes  
Roasted root vegetables  
Yorkshire pudding  
~~O~~  

Apple 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.
Monday 25th November 2019
Formal Hall

Warm rolls and butter GD
Mushroom rarebit VGD
~~O~~
Cod baked in tomato, olive, oregano and paprika sauce
A – Lentil lasagne VDG
Sauté potatoes with roasted onions VVG
Selection of steamed vegetables VV
~~O~~
Queen of puddings VDG
Pouring 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
Tuesday 26th November 2019
Formal Hall

Warm rolls and butter \text{VGD}

Tuscan bean soup \text{VV}

\text{~~O~~}

Chicken Kiev, watercress \text{GD}

A - Vegetable schnitzel, watercress \text{VVG}

Parmentier potatoes \text{VVG}
Fine beans and carrots \text{VV}

\text{~~O~~}

Warm chocolate brownie \text{VDG}
Chocolate ice-cream \text{VD}

\text{~~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
Wednesday 27th November 2019
Formal Hall

*Warm rolls and butter* \( _{V G D} \)

*Vegetable fritter* \( _{V V G} \)
*Cashew cheese dip* \( _{V V N} \)

~~O~~

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

A - Puy lentil, chestnut and squash Wellington, vegetable gravy \( _{V V G} \)

*Roast potatoes* \( _{V V} \)
*Spinach* \( _{V V} \)

~~O~~

Bread and butter pudding \( _{V D G} \)
*Pouring cream* \( _{V D} \)

~~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 28th November 2019
Formal Hall

Warm rolls and butter \textsuperscript{VGD}

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

~~O~~

Lamb and vegetable cobbler \textsuperscript{G}

A - Moussaka \textsuperscript{VVG}

Rice \textsuperscript{VV}

Leek gratin \textsuperscript{VV}

~~O~~

Lemon meringue pie \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
Warm rolls and butter \text{VGD}

Prawn cocktail

A - Chickpea cocktail \text{VV}
~~O~~

Porchetta, radicchio, gravy

A - Ricotta and spinach fritter, beetroot salad \text{VDG}

Sauté potatoes with red onion and oregano \text{VV}

Broccoli \text{VV}
~~O~~

Ice cream 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
Saturday 30th November 2019
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 1\textsuperscript{st} December 2019
Formal Hall

- Warm rolls and butter \textsubscript{VGD}
- Cream of parsnip soup \textsubscript{VD}
- Parsnip crisps \textsubscript{VVG}
- Roast beef, home-made horseradish, gravy
- A - Mediterranean vegetable and cashew stack, red pepper sauce \textsubscript{VVN}
- Roast potatoes \textsubscript{VV}
- Carrots, cabbage and peas \textsubscript{VV}
- Yorkshire pudding \textsubscript{VDG}
- Eve’s pudding \textsubscript{VG}
- Pouring cream \textsubscript{VD}

\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 2nd December 2019
Formal Hall

Warm rolls and butter $\text{VGD}$

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

~~O~~

Steak and ale pie $\text{G}$

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

Sauté potatoes $\text{VVG}$

Broccoli $\text{VV}$

~~O~~

White chocolate cheesecake $\text{VDG}$

Caramel sauce $\text{VD}$

~~O~~

Coffee

$\text{V}$-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
Tuesday 3rd December 2019
Formal Hall

Minestrone soup $^{VG}$
Pistou $^v^v$
~~O~~
Seven-hour roast Tuscan marinated pork, glazed apple

A - Sweet potato, olive, tomato, hazelnut and butterbean bake $^v^v^N$

Olive couscous $^v^v^G$
Fine beans $^v^v$

~~O~~
Tiramisu $^v^G^D$
~~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
Christmas Super 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 5th December 2019
Formal Hall

Christmas Super 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
Friday 6th December 2019
Formal Hall

No Formal
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