

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 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

Giant couscous VVG



Treacle tart VDG

Ginger custard VD



Coffee

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Thursday 10th October 2019

Formal Hall

Warm rolls and butter VGD

Broccoli and blue cheese soup VD

~~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 VDG

Custard VD

~~O~~

Coffee

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Friday 11th October 2019

Fresher's Formal Hall

Warm rolls and butter _{VGD}

Prawn cocktail

A - Chickpea cocktail _{VV}

~~O~~

Chicken stuffed with smoked cheese and
pancetta _D

A - Lentil and mushroom stuffed courgettes,
basil pesto _{VV}

Sauté potatoes with smoked paprika _{VVG}

Fine beans _{VV}

~~O~~

Banoffee pie _{VDG}

~~O~~

Coffee

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Saturday 12th October 2019

Formal Hall

Warm rolls and butter VGD

Hummus, marinated olive, cumin and shredded
carrot bruschetta VVG

~~O~~

Grilled sea trout, wilted spinach,
hollandaise sauce D

A - Sundried tomato marinated halloumi,
rocket, balsamic glaze VGD

Minted new potatoes VV

Broccoli VV

~~O~~

Chocolate mousse VGD

~~O~~

Coffee

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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

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Monday 14th October 2019

Formal Hall

Warm rolls and butter VGD

Brie and caramelised onion tart VDG

~~O~~

Beef bourguignon

A - Squash, butterbean and celeriac casserole VV

Mashed potatoes VV

Roasted parsnips VV

Spinach VV

~~O~~

Trifle VDG

~~O~~

Coffee

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Tuesday 15th October 2019

Formal Hall

Warm rolls and butter VGD

Crispy buffalo cauliflower VVG

Aioli VV

~~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

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Wednesday 16th October 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

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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

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Friday 18th October 2019

Formal Hall

Warm rolls and butter VG D

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

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Saturday 19th October 2019

Formal Hall

Warm rolls and butter VGD

Spinach risotto VD

~~O~~

Pan-fried chicken Marsala sauce D

A - Hummus, olive and pumpkin seed tart VVG

Triple cooked chips VVG

Broccoli and cauliflower VV

~~O~~

Chocolate fudge gateau VGD

~~O~~

Coffee

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Sunday 20th October 2019

Formal Hall

Warm rolls and butter _{VGD}

Pea and basil soup _{VV}

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 _{VGD}

~~O~~

Pineapple upside down cake _{VG}

Custard _{VD}

~~O~~

Coffee

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Monday 21st October 2019

Formal Hall

Warm rolls and butter _{VGD}

Salad Nicoise

A - Salad Nicoise _{VV}

~~O~~

Chicken and mushroom pie, gravy _{GD}

A - Vegetable Kiev _{V DG}

Mashed potatoes _{VV}

Cabbage and sweetcorn _{VV}

~~O~~

Crème caramel _{VD}

~~O~~

Coffee

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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

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Wednesday 23rd October 2019

Formal Hall

Warm rolls and butter VGD

Polenta crusted dill pickle

Celeriac remoulade VG

~~O~~

Cottage pie

A - Spanakopita, spiced rice VGD

Sweetcorn, peas and peppers VV

~~O~~

Steamed syrup sponge VGD

Custard VD

~~O~~

Coffee

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Thursday 24th October 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

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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 _{VGD}

Smoked mackerel pate, crisp bread _{DG}

A - Olive tapenade, crisp bread _{VVG}

~~O~~

Roast loin of pork, apple sauce, gravy

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

Roast potatoes _{VV}

Roasted root vegetables _{VV}

Yorkshire pudding _{V_DG}

~~O~~

Apple crumble _{VVG}

Custard _{VD}

~~O~~

Coffee

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Monday 28th October 2019

Formal Hall

Warm rolls and butter VGD

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

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Tuesday 29th October 2019

Formal Hall

Warm rolls and butter _{VGD}

Tuscan bean soup _{VV}

~~O~~

Chicken Kiev, watercress _{GD}

A - Vegetable schnitzel, watercress _{VVG}

Parmentier potatoes _{VVG}

Fine beans and carrots _{VV}

~~O~~

Warm chocolate brownie _{VDG}

Chocolate ice-cream _{VD}

~~O~~

Coffee

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Wednesday 30th October 2019

Formal Hall

Warm rolls and butter VGD

Vegetable fritter

Cashew cheese dip VVNG

~~O~~

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

A - Puy lentil, chestnut and squash Wellington,
vegetable gravy VVG

Roast potatoes VV

Spinach VV

~~O~~

Bread and butter pudding VGD

Pouring cream VD

~~O~~

Coffee

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Thursday 31st October 2019

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 VVG

~~O~~

Coffee

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Friday 1st November 2019
Formal Hall

*No Formal
Cosin Feast*

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Saturday 2nd 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

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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

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Monday 4th November 2019

Formal Hall

Warm rolls and butter _{VGD}

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

~~O~~

Steak and ale pie _G

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

Sauté potatoes _{VVG}

Broccoli _{VV}

~~O~~

White chocolate cheesecake _{VDG}

Caramel sauce _{VD}

~~O~~

Coffee

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Tuesday 5th November 2019

Formal Hall

Warm rolls and butter VGD

Minestrone soup VG

Pistou VV

~~O~~

Seven-hour roast Tuscan marinated pork,
glazed apple

A - Sweet potato, olive, tomato, hazelnut and
butterbean bake VVN

Olive couscous VG

Fine beans VV

~~O~~

Tiramisu VGD

~~O~~

Coffee

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Wednesday 6th November 2019

Formal Hall

Warm rolls and butter VGD

Garlic mushrooms on toasted brioche

VGD

~~O~~

Honey and orange glazed sea trout

A - Squash and borlotti bean ragu stuffed
aubergine VV

Steamed kale VV

Rice VV

~~O~~

Treacle tart VDG

Ginger custard VD

~~O~~

Coffee

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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

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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 VV G

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

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

~~O~~

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

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

VV
~~O~~

Salted caramel chocolate tart VV

~~O~~

Coffee

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Saturday 9th November 2019

Formal Hall

Warm rolls and butter VGD

Hummus, marinated olive, cumin and shredded
carrot bruschetta VVG

~~O~~

Grilled sea trout, wilted spinach,
hollandaise sauce D

A - Sundried tomato marinated halloumi,
roquette, balsamic glaze VD

Minted new potatoes VV

Broccoli VV

~~O~~

Chocolate mousse VD

~~O~~

Coffee

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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

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Monday 11th November 2019

Formal Hall

Warm rolls and butter VGD

Brie and caramelised onion tart VDG

~~O~~

Beef bourguignon

A - Squash, butterbean and celeriac casserole VV

Mashed potatoes VV

Roasted parsnips VV

Spinach VV

~~O~~

Trifle VGD

~~O~~

Coffee

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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

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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

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Thursday 14th November 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

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Friday 15th November 2019

Formal Hall

Warm rolls and butter VG D

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

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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 VGD

Spinach risotto VD

~~O~~

Pan-fried chicken Marsala sauce D

A - Hummus, olive and pumpkin seed tart VVG

Triple cooked chips VVG

Broccoli and cauliflower VV

~~O~~

Chocolate fudge gateau VGD

~~O~~

Coffee

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Sunday 17th November 2019

Formal Hall

Warm rolls and butter VGD

Pea and basil soup VV

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 VGD

~~O~~

Pineapple upside down cake VG

Custard VD

~~O~~

Coffee

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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 VGD

Salad Nicoise

A - Salad Nicoise VV

~~O~~

Chicken and mushroom pie, gravy GD

A - Vegetable Kiev VDG

Mashed potatoes VV

Cabbage and sweetcorn VV

~~O~~

Crème caramel VD

~~O~~

Coffee

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Tuesday 19th November 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

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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 _{VGD}

Polenta crusted dill pickle _{VG}

Celeriac remoulade _{VG}

~~O~~

Cottage pie

A - Spanakopita, spiced rice _{VGD}

Sweetcorn, peas and peppers _{VV}

~~O~~

Steamed syrup sponge _{VG}

Custard _{VD}

~~O~~

Coffee

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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

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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 22nd 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 VGD

Garlic dough balls, salad,
sweet tomato dipping sauce V DG

~~O~~

Pork schnitzel, sauerkraut, lemon G

A - Maple and coriander baked halloumi,
sauerkraut, lemon V D

Rosemary fries VVG

Roasted cauliflower VV

~~O~~

Mississippi mud pie V DG

~~O~~

Coffee

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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 _{VGD}

Smoked mackerel pate, crisp bread _{DG}

A - Olive tapenade, crisp bread _{VVG}

~~O~~

Roast loin of pork, apple sauce, gravy

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

Roast potatoes _{VV}

Roasted root vegetables _{VV}

Yorkshire pudding _{V DG}

~~O~~

Apple 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

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 _{V DG}

Sauté potatoes with roasted onions _{VVG}

Selection of steamed vegetables _{VV}

~~O~~

Queen of puddings _{V DG}

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 _{VGD}

Tuscan bean soup _{VV}

~~O~~

Chicken Kiev, watercress _{GD}

A - Vegetable schnitzel, watercress _{VVG}

Parmentier potatoes _{VVG}

Fine beans and carrots _{VV}

~~O~~

Warm chocolate brownie _{VDG}

Chocolate ice-cream _{VD}

~~O~~

Coffee

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Wednesday 27th November 2019

Formal Hall

Warm rolls and butter _{VGD}

Vegetable fritter _{VVG}

Cashew cheese dip _{VVN}

~~O~~

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

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

Roast potatoes _{VV}

Spinach _{VV}

~~O~~

Bread and butter pudding _{V DG}

Pouring cream _{VD}

~~O~~

Coffee

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

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Thursday 28th November 2019

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

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Friday 29th November 2019

Formal Hall

Warm rolls and butter VGD

Prawn cocktail

A - Chickpea cocktail VV

~~O~~

Porchetta, radicchio, gravy

A - Ricotta and spinach fritter, beetroot salad VGD

Sauté potatoes with red onion and oregano VV

Broccoli VV

~~O~~

Ice cream sundae VGD

~~O~~

Coffee

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

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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

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Sunday 1st December 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

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Monday 2nd December 2019

Formal Hall

Warm rolls and butter _{VGD}

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

~~O~~

Steak and ale pie _G

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

Sauté potatoes _{VVG}

Broccoli _{VV}

~~O~~

White chocolate cheesecake _{V D G}

Caramel sauce _{V D}

~~O~~

Coffee

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

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Tuesday 3rd December 2019

Formal Hall

Minestrone soup _{VG}

Pistou _{VV}

~~O~~

Seven-hour roast Tuscan marinated pork,
glazed apple

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

Olive couscous _{VG}

Fine beans _{VV}

~~O~~

Tiramisu _{VGD}

~~O~~

Coffee

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

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Wednesday 4th December 2019
Formal Hall

*Christmas
Super Hall*

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

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Thursday 5th December 2019
Formal Hall

*Christmas
Super Hall*

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

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Friday 6th December 2019
Formal Hall

*No Formal
Boat Club
Dinner*

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

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