Tuesday 2\textsuperscript{nd} October 2018
Formal Hall

\underline{Matriculation dinner}

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
Wednesday 3\textsuperscript{rd} October 2018
Formal Hall

Vegetable dim sum
Sweet chilli and lime dressing, mixed leaf salad
\textsuperscript{VG}
~~\textsuperscript{O}~~

Chicken, bean sprouts, water chestnuts and oyster mushrooms in black bean sauce
\textsuperscript{G}

Tofu, pineapple and wasabi cashew poke bowl
\textsuperscript{VVN}

Rice noodles \textsuperscript{vv}
Stir fry mixed vegetables \textsuperscript{vv}
~~\textsuperscript{O}~~

Ice cream \textsuperscript{VD}
Hot fudge sauce \textsuperscript{VD}
~~\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
Thursday 4th October 2018
Formal Hall

Warm rolls and butter GD

Leek and potato soup vv
~~O~~

Cottage pie

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

Smoked paprika fried potatoes vVG

Cabbage with caraway 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
Warm ciabatta and olive oil

Tomato and mozzarella salad

Griddled steak, garlic butter

Vegetable and puy lentil mille-feuille

Triple-cooked chips
Sugar snap peas

Chocolate and almond tart
Praline ice cream

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 6th October 2018
Formal Hall

Nachos, guacamole, salsa \textit{vv}
~~O~~
BBQ pork ribs, coleslaw, pickled chillis

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

Smokey herby-dusted fries \textit{vvG}

~~O~~

Chocolate brownie \textit{vDG}
Vanilla ice cream \textit{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 7th October 2018
Formal Hall

Warm rolls and butter GD

Leek and potato soup vV
Crispy leeks vV
~~O~~
Roast leg of lamb, fresh mint sauce

Cashew nut and smoked tomato terrine, cranberry sauce, vegetable gravy vV N

Roast potatoes vV
Broccoli, carrots, fine beans vV
Yorkshire pudding vDG
~~O~~
Eves 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 8th October 2018
Formal Hall

Warm rolls and butter GD

Smoked aubergine pate, crisp bread VDG

~~O~~

Lime roast cod, mussel and seaweed broth, garlic bread DG

Lasagne, garlic bread VVG

Rice VV
Courgette chips 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 9th October 2018
Formal Hall

Cannellini hummus, olive and pesto bruschetta

~~O~~

Griddled steak, tarragon hollandaise, roquette

Celeriac schnitzel, garlic cashew cheese, roquette and watercress

Skin-on rosemary wedges

Fine beans

~~O~~

Tiramisu

~~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 10th October 2018
Formal Hall

Warm rolls and butter GD

Tomato and lentil soup VV
~~O~~

Chicken and mushroom pie, chicken and white wine gravy DG

Spelt and vegetable casserole, caramelised onion dumpling VVG

Potato and celeriac mash VV
Spinach 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 11th October 2018
Formal Hall

Warm rolls and butter \text{GD}\n
Stuffed vine leaves, hummus \text{VV}\n
\text{~~O~~}
Slow-roast adobo lamb, pico de gallo, crushed peas

Aubergine tagine, apricots, pomegranate, toasted almonds \text{VVN}\n
Herb farro \text{VG}\nRoasted squash \text{VV}\n\text{~~O~~}
Pear tart tatin \text{VD}\n\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
Friday 12th October 2018
Formal Hall

Warm rolls and butter GD

Breaded garlic mushrooms, tarragon crème fraîche VGD
~~O~~
Toad in the hole, onion gravy GD

Courgette fritters, boiled beetroot salad, cumin hummus VV

Dauphinoise potato VD
Kale VV
~~O~~
Chocolate chip sponge 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
Saturday 13th October 2018
Formal Hall

Super hall TBC
Sunday 14th October 2018
Formal Hall

Warm rolls and butter \(GD\)

Parsnip and cumin soup \(VV\)
Croutons \(VVG\)

Roast beef, home-made horseradish sauce \(D\)

Spinach, tahini and puy lentil filo bake, stuffing, vegetable gravy \(VVG\)

Roast potatoes \(VV\)
Broccoli, carrots, fine beans \(VV\)
Yorkshire pudding \(VG D\)

Apple pie \(VG\)
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
Monday 15th October 2018
Formal Hall

Warm rolls and butter $GD$

Breaded camembert, cranberry sauce $VGD$

~~O~~

Local-smoked hake kedgeree, curry sauce, toasted almonds, yogurt $ND$

Swedish veggie balls, cheese sauce, gluten-free pasta $VV$

Spiced cauliflower $VV$

~~O~~

Sticky toffee pudding $VGD$

~~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 16th October 2018
Formal Hall

Warm rolls and butter GD
Warm chicken salad
Warm roasted squash salad vv
~~O~~

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

Toad in the hole, red wine and onion gravy vv

Potato and roasted garlic mash vv
Bashed carrots and swede 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 17th October 2018
Formal Hall

Warm rolls and butter GD

Prawn salad

Falafel salad VV

~~O~~

Slow-braised duck with orange, thyme and honey

Spanish chickpea cobbler, crushed olives, pan-fried green peppers VVG

Fondant potatoes VV

Courgette chips VV

~~O~~

Chocolate fudge cake VDG

Ice cream 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 18th October 2018
Formal Hall

Warm rolls and butter GD

Tomato soup VV
Cheddar croutons VDG
~~O~~

Pan-fried pork, Marsala sauce, sautéed mushrooms D

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

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

Selection of sorbet 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.
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 20\textsuperscript{th} October 2018
Formal Hall

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

Tomato and mozzarella salad \textsuperscript{VD}
\textsuperscript{~~O~~}

Slow-braised beef shin and red wine ragu, penne pasta \textsuperscript{G}

Butternut squash macaroni cheese, black truffle, toasted pine nuts \textsuperscript{VVN}

Slow-roasted Mediterranean vegetables \textsuperscript{VV}
\textsuperscript{~~O~~}

Lemon meringue pie \textsuperscript{VG}
\textsuperscript{~~O~~}

Coffee

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

\textit{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 21st October 2018
Formal Hall

*Warm rolls and butter* *GD*

*Pea and mint soup* *VV*

~~O~~

*Roast chicken and stuffing* *G*

Three nut and gungo pea roast, sundried tomato tapenade, vegetable and yeast reduction *VVN*

*Roast potatoes* *VV*

*Broccoli carrots and beans* *VV*

~~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 22\textsuperscript{nd} October 2018
Formal Hall

Warm rolls and butter \textsuperscript{GD}

Vegetable tempura, chilli dressing \textsuperscript{VV}
~~O~~

Seafood paella

Aubergine parmigiana \textsuperscript{VD}

Braised fennel \textsuperscript{VV}
Roasted mushrooms \textsuperscript{VV}
~~O~~

Chocolate mousse \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 23rd October 2018
Formal Hall

Warm rolls and butter GD

Tuscan bean soup VV

Lamb, rosemary and Port casserole, mint jelly dumplings G

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

Sauté potatoes VVG

Roast parsnips VV

Bakewell tart VDG N

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 24th October 2018
Formal Hall

Warm rolls and butter GD

French onion soup VV
Cheese croute V DG

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

Celeriac schnitzel, sauerkraut, maple mustard dip VVG

Toasted hazelnut couscous VVGN
Steamed vegetables 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 25th October 2018
Formal Hall

Warm rolls and butter GD

Spinach filo pie VDG

~~O~~

Churrascarias lamb kebab, Ají sauce, charred lemon, watercress

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

Parmentier potatoes VVG

Roasted pumpkin VV

~~O~~

Crème caramelVD

~~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 26th October 2018
Formal Hall

*Warm rolls and butter*  
*Salmon pate*  
*Smoked aubergine pate*  

~~O~~

*Pork schnitzel, pickled cabbage, mustard crème fraîche*  

*Cannellini bean lasagne, roasted peppers, basil dressing*  

*New potatoes with lemon glaze*  
*Roasted cauliflower*  

~~O~~

*Chocolate profiteroles*  

~~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 Grad
Halloween Hall
Sunday 28th October 2017
Formal Hall

Warm rolls and butter \text{GD} \\
Caramelised onion and brie tart \text{VDG} \\
\sim\sim O \sim\sim \\
Roast turkey, bacon roll, cranberry stuffing \text{G} \\
Cannellini bean and glazed squash Wellington, red wine gravy \text{VVG} \\
Roast potatoes \text{VV} \\
Kale, broccoli, carrots \text{VV} \\
Yorkshire pudding \text{VDG} \\
\sim\sim O \sim\sim \\
Steamed chocolate sponge \text{VDG} \\
Chocolate custard \text{VD} \\
\sim\sim O \sim\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
Monday 29th October 2018
Formal Hall

Warm rolls and butter  GD

Caesar salad  VGD

~~O~~
Local-smoked hake pie  D

Gungo pea, roasted pepper and rainbow chard hotpot  vv

Roasted beetroot  vv
Braised celery  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 30th October 2018
Formal Hall

Warm rolls and butter GD

Tortillas, guacamole, salsa, jalapenos vv
~~O~~

Turkey goulash, sour cream, sauerkraut D

Griddled Portobello steak, vegan cheese sauce, parsley dressing vv

Mashed potatoes vv
Carrots, broccoli, kholrabi vv
~~O~~

Chocolate trifle 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
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 1\textsuperscript{st} November 2018
Conscious Formal Hall

Warm rolls and butter \textsuperscript{GD}

Leek and potato soup \textsuperscript{VV}
~~\textsuperscript{O}~~

Cottage pie

Three lentil, cherry tomato and artichoke pie, sweet potato topping \textsuperscript{VV}

Smoked paprika fried potatoes \textsuperscript{VVG}

Cabbage with caraway \textsuperscript{VV}
~~\textsuperscript{O}~~

Steamed syrup sponge \textsuperscript{VDG}
Custard \textsuperscript{VD}
~~\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
No formal Cosin Feast
No formal
Sunday 4th November 2018
Formal Hall

Warm rolls and butter GD

Leek and potato soup vv
Crispy leeks vv
~~O~~
Roast leg of lamb, fresh mint sauce

Cashew nut and smoked tomato terrine, cranberry sauce, vegetable gravy vvn

Roast potatoes vv
Broccoli, carrots, fine beans vv
Yorkshire pudding vdg
~~O~~
Eves 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 5th November 2018
Formal Hall

Warm rolls and butter GD

Smoked aubergine pate, crisp bread VDG
~~O~~

Lime roast cod, mussel and seaweed broth, garlic bread DG

Lasagne, garlic bread VVG

Rice VV
Courgette chips 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 6th November 2018
Formal Hall

Cannellini hummus, olive and pesto bruschetta  
VVG

~~O~~

Griddled steak, tarragon hollandaise, roquette

Celeriac schnitzel, garlic cashew cheese, roquette and watercress  
VVGN

Skin-on rosemary wedges  
VV

Fine beans  
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 7th November 2018
Formal Hall

Warm rolls and butter GD

Tomato and lentil soup VV
~~O~~

Chicken and mushroom pie, chicken and white wine gravy DG

Spelt and vegetable casserole, caramelised onion dumpling VVG

Potato and celeriac mash VV
Spinach 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 8th November 2018
Formal Hall

Warm rolls and butter GD

Stuffed vine leaves, hummus VV

~~O~~

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

Aubergine tagine, apricots, pomegranate, toasted almonds VVN

Herb farro VG
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 9th November 2018
Formal Hall

Warm rolls and butter GD

Breaded garlic mushrooms, tarragon crème fraiche VGD
~~O~~
Toad in the hole, onion gravy GD

Courgette fritters, boiled beetroot salad, cumin hummus VV

Dauphinoise potato VD
Kale VV
~~O~~
Chocolate chip sponge 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
Saturday 10th November 2018
Formal Hall

Warm rolls and butter \textit{GD}

Indian starter selection, mint yogurt \textit{VGD}

~~O~~

Beef masaman, coconut rice, naan \textit{NG}

Chickpea, sweet potato and spinach Korma, coconut rice, naan \textit{VVNG}

Vegetable curry \textit{VV}

~~O~~

Mango kulfi \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
Sunday 11th November 2018
Formal Hall

Warm rolls and butter GD

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

Spinach, tahini and puy lentil filo bake, stuffing, vegetable gravy VG

Roast potatoes VV
Broccoli, carrots, fine beans 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 12th November 2018
Formal Hall

Warm rolls and butter \text{GD}

Breaded camembert, cranberry sauce \text{VGD}

~~O~~

Local-smoked hake kedgeree, curry sauce, toasted almonds, yogurt \text{ND}

Swedish veggie balls, cheese sauce, gluten free pasta \text{VV}

Spiced cauliflower \text{VV}

~~O~~

Sticky toffee pudding \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
Tuesday 13\textsuperscript{th} November 2018
Formal Hall

\textit{Warm rolls and butter} \textsuperscript{G D}

Warm chicken salad

\textit{Warm roasted squash salad} \textsuperscript{VV}

\textit{Seven-hour roast shoulder of Tuscan marinated pork, glazed apple, pancetta stuffing} \textsuperscript{G}

Toad in the hole, red wine and onion gravy \textsuperscript{VV}

\textit{Potato and roasted garlic mash} \textsuperscript{VV}

Bashed carrots and swede \textsuperscript{VV}

\textit{Plum and cinnamon crumble} \textsuperscript{VV G}

\textit{Custard} \textsuperscript{V D}

\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
Wednesday 14th November 2018
Formal Hall

Warm rolls and butter \text{GD}

Prawn salad

Falafel salad \text{VV}

\text{~ ~O~~}

Slow-braised duck with orange, thyme and honey

Spanish chickpea cobbler, crushed olives, pan-fried green peppers \text{VG}

Fondant potatoes \text{VV}

Courgette chips \text{VV}

\text{~ ~O~~}

Chocolate fudge cake \text{VDG}

Ice cream \text{VG}

\text{~ ~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
Thursday 15th November 2018
Formal Hall

Warm rolls and butter \( GD \)

Tomato soup \( VV \)
Cheddar croutons \( VDG \)

\(~ ~ O ~ ~\)

Pan-fried pork, Marsala sauce, sautéed mushrooms \( D \)

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

Roasted garlic and rosemary new potatoes \( VV \)
Broccoli \( VV \)

\(~ ~ O ~ ~\)

Selection of sorbet \( VV \)
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 16th November 2018
Formal Hall

No formal Grad
Matric
Saturday 17th November 2018
Formal Hall

Warm rolls and butter $\text{GD}$

Tomato and mozzarella salad $\text{VD}$
~~$\text{O}$~~

Slow-braised beef shin and red wine ragu, penne pasta $\text{G}$

Butternut squash macaroni cheese, black truffle, toasted pine nuts $\text{VVN}$

Slow-roasted Mediterranean vegetables $\text{VV}$
~~$\text{O}$~~

Lemon meringue pie $\text{VG}$
~~$\text{O}$~~

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
Sunday 18th November 2018
Formal Hall

*Warm rolls and butter*  
GD

*Pea and mint soup*  
VV

~~O~~

*Roast chicken and stuffing*  
G

Three nut and gungo pea roast, sundried tomato tapenade, vegetable and yeast reduction  
VV

*Roast potatoes*  
VV

*Broccoli carrots and beans*  
VV

~~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 19th November 2018
Formal Hall

Warm rolls and butter \text{GD}

Vegetable tempura, chilli dressing \text{VV}

~~O~~

Seafood paella

Aubergine parmigiana \text{VD}

Braised fennel \text{VV}
Roasted mushrooms \text{VV}

~~O~~

Chocolate mousse \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 20th November 2018
Formal Hall

Warm rolls and butter GD

Tuscan bean soup VV
~~O~~

Lamb, rosemary and Port casserole, mint jelly dumplings G

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

Sauté potatoes VVG

Roast parsnips VV
~~O~~

Bakewell tart 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
Wednesday 21st November 2018
Formal Hall

Warm rolls and butter _GD_

French onion soup _VV_
Cheese croute _V DG_

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

Celeriac schnitzel, sauerkraut, maple mustard dip _VV G_

Toasted hazelnut couscous _VV GN_
Steamed vegetables _VV_

~~O~~
Ice cream sundae _VD G_

~~O~~
Coffee

V—Vegetarian VV—Vegan G—Contains Gluten D—Contains Dairy N—Contains nuts
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Thursday 22\textsuperscript{nd} November 2018
Formal Hall

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

\textit{Spinach filo pie} \textit{VDG}

\textit{Churrascarias lamb kebab, Ají sauce, charred lemon, watercress}

Char-grilled ras el hanout vegetables, pink hummus, pomegranate \textit{VV}

\textit{Parmentier potatoes} \textit{VVG}

\textit{Roasted pumpkin} \textit{VV}

\textit{Crème caramel} \textit{VD}

\textit{Coffee}

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

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Friday 23rd November 2018
Formal Hall

Warm rolls and butter GD
Salmon pate D
Smoked aubergine pate V D

~~O~~

Pork schnitzel, pickled cabbage, mustard crème fraiche DG

Cannellini bean lasagne, roasted peppers, basil dressing vv

New potatoes with lemon glaze vv
Roasted cauliflower vv

~~O~~

Chocolate profiteroles VDG

~~O~~

Coffee

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Nachos, guacamole, salsa, jalapenos vv

~~O~~

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

Beer battered smoked cheese, house slaw, pickles, spicy cheese, Peterhouse burger sauce, toasted brioche bun VDG

Sweet potato fries VVG

~~O~~

Baked Alaska VDG

~~O~~

Coffee

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

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Sunday 25th November 2018
Formal Hall

Warm rolls and butter \textit{GD}

Caramelised onion and brie tart \textit{VDG}

\textit{~~O~~}

Roast turkey, bacon roll, cranberry stuffing \textit{G}

Cannellini bean and glazed squash Wellington, red wine gravy \textit{VVG}

Roast potatoes \textit{VV}

Kale, broccoli, carrots \textit{VV}

Yorkshire pudding \textit{VDG}

\textit{~~O~~}

Steamed chocolate sponge \textit{VDG}

Chocolate custard \textit{VD}

\textit{~~O~~}

Coffee

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

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Monday 26th November 2018
Formal Hall

Warm rolls and butter GD

Caesar salad VGD

~~O~~
Local smoked hake pie D

Gungo pea, roasted pepper and rainbow chard hotpot VV

Roasted beetroot VV
Braised celery VV

~~O~~

Lemon tart VGD

~~O~~
Coffee

V-vegetarian VV-vegan G-contains gluten D-contains dairy N-contains nuts

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Tuesday 27th November 2018
Formal Hall

Warm rolls and butter GD

Roasted tomato and fennel soup VV

~~O~~

Turkey goulash, sour cream, sauerkraut D

Griddled Portobello steak, vegan cheese sauce, parsley dressing VV

Mashed potatoes VV
Carrots, broccoli, kholrabi VV

~~O~~

Chocolate trifle VDG

~~O~~
Coffee

V-Vegetarian VV-Vegan G-Contains Gluten D-Contains Dairy N-Contains nuts
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Wednesday 28th November 2018
Formal Hall

X-mas formal
Thursday 29\textsuperscript{th} November 2018
Formal Hall

X-mas formal
Friday 30th November 2018
Formal Hall

No formal
Boat Club dinner