MENU

FORMAL HALL: ITALIAN NIGHT | 23rd APRIL 2019

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STARTER

Parma ham, cantaloupe melon & buffalo mozzarella salad
(Milk)

Cantaloupe melon & mozzarella salad
(Milk)

MAINS

Beef tagliata
With roasted vine cherry tomatoes and rosemary roasted potato
(Milk)

Aubergine parmigiana
With roasted vine cherry tomatoes and rosemary roasted potatoes
(Milk, Gluten)

DESSERT

Tiramisu
(Milk, Gluten, Sulphites)

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Tea and Coffee

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MENU

FORMAL HALL: HANDOVER HALL | 26TH APRIL 2019

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STARTER
Tuna nicoise salad
(Mustard, Milk, Egg, Fish)

Tofu nicoise salad
(Mustard, Egg, Soya)

MAINS
Duck breast
With potato rosti, plum puree, spring greens and soy dressing
(Soya, Gluten)

Shallot tarte tatin
With potato rosti, plum puree, spring greens and soy dressing
(Soya, Gluten)

DESSERT
Chocolate & orange truffle torte
With vanilla ice-cream
(Gluten, Milk, Soya)

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Tea and Coffee

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MENU

FORMAL HALL: SPORTS AND SOCIETIES | 30TH APRIL 2019

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STARTER

Heritage tomato soup
With micro basil and tomato pieces

MAINS

Pork tenderloin
With pea puree, baby leeks, sweet potato mash, roasted carrots and jus
(Sulphites)

Baked spinach & blue cheese arancini
With pea puree, baby leeks, sweet potato mash, roasted carrots
(Gluten, Milk, Egg)

DESSERT

Honey & ginger panna cotta
With honeycomb
(Milk)

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Tea and Coffee
MENU

FORMAL HALL | 3RD MAY 2019

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STARTER
Smoked chicken & herb terrine
With red onion puree, radish and micro herb salad
(Egg, Milk, Sulphites)

Vegan & vegetable terrine
With red onion puree, radish and micro herb salad
(Sulphites)

MAINS
Hake supreme
On a bed of ratatouille, mini duchess potatoes, basil oil and pea shoots
(Fish, Celery)

Ratatouille stuffed aubergine
With duchess potatoes, asparagus and basil oil
(Celery)

DESSERT
Chocolate, Mango & passion fruit cake
With coconut pieces
(Soya, Egg, Gluten, Milk)

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Tea and Coffee

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MENU

FORMAL HALL | 7TH MAY 2019

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STARTER
Asparagus
With half a soft boiled egg and Choron sauce
(Milk, Egg, Sulphites)

MAINS
Rump steak
With braised beef brisket, spring vegetable fricassee and spring onion croquette
(Milk, Gluten, Egg)

Spring vegetable risotto
With watercress and shaved parmesan
(Milk)

DESSERT
Summer pudding
With Eaton mess ice cream
(Sulphite, Gluten, Milk)

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Tea and Coffee

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MENU

FORMAL HALL | 10TH MAY 2019

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STARTER
Watermelon, feta and mint salad
With gazpacho soup
(Celery, Sulphites, Milk)

MAINS
Salmon supreme with herb crust
Crushed new potatoes, asparagus, sautéed spinach and a keta and hollandaise sauce
(Fish, Milk, Sulphites, Eggs)

Roasted red pepper & goats cheese tart
With leek beignet, asparagus and hollandaise sauce
(Egg, Milk, Sulphites)

DESSERT
Blackcurrant cheese cake
With pickled blackberries
(Sulphites, Egg, Milk)

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Tea and Coffee

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MENU

FORMAL HALL | 14TH MAY 2019

STARTER

Smoked mackerel
With cucumber water, carrot and fennel seed salad
(Fish)

Tea smoked celeriac
With cucumber water, carrot and fennel seed salad

MAINS

Chicken supreme
Stuffed with mascarpone and basil pesto, vine cherry tomatoes, green beans and dauphinoise potatoes
(Milk)

Open wild mushroom ravioli
With basil pesto and vine cherry tomatoes
(Gluten, Milk)

DESSERT

Strawberry mille feuille
(Milk, Gluten)

Tea and Coffee
MENU

FORMAL HALL | 17TH MAY 2019

STARTER
Greek salad with crispy parma ham
(Milk, Mustard)

Greek salad
With deep fried poached egg
(Milk, Mustard, Egg)

MAINS
Sliced rump of lamb
With pressed shoulder, spring vegetable fricassee, fondant potato,
baby carrots and redcurrant jus
(Sulphites, Milk)

Gnocchi with spring vegetable fricassee
(Gluten, Egg, Milk)

DESSERT
Chocolate & hazelnut fudge tart
With vanilla ice cream
(Nuts, Gluten, Milk, Soya)

Tea and Coffee