MENU
FORMAL HALL | 22ND NOVEMBER 2019

——

STARTER
Sun dried tomato, olive and mozzarella gnocchi
(Gluten, Egg, Milk)

MAINS
Supreme of hake
with baby leeks, butternut squash puree,
sweet potato fondant and brown shrimp cream sauce
(Milk, Shellfish, Fish, Sulphites)

Leek and butternut squash open ravioli
(Gluten, Milk)

DESSERT
Creme caramel
(Milk, Egg)
MENU
FORMAL HALL | 26TH NOVEMBER 2019

STARTER
Duck and orange pate
red onion chutney, melba toast
(Milk, Egg, Sulphites, Gluten)

Vegan terrine
red onion chutney and melba toast
(Gluten)

MAINS
Spiced chicken supreme
dauphine potatoes, cauliflower puree, sautéed spinach and coconut sauce
(Mustard, Egg, Gluten, Milk)

Fig and goats cheese tart
dauphine potatoes, cauliflower puree, sautéed spinach and coconut sauce
(Mustard, Egg, Gluten, Milk)

DESSERT
Vegan lemon cheesecake
with sherbet powder and mint syrup
(Gluten)
MENU
THANKSGIVING FORMAL HALL | 29TH NOVEMBER 2019

—

STARTER
Spiced Sweet potato soup
with roasted diced sweet and toasted pecans
(Nuts)

MAINS
Sage and onion stuffed turkey escalope
garlic roasted parisenne potatoes, cranberry puree,
maple roasted carrots, savoy cabbage and turkey jus
(Gluten)

—

Chestnut mushroom and nut loaf
garlic roasted parisenne potatoes, cranberry puree,
maple roasted carrots, savoy cabbage spinach sauce
(Milk, Egg, Gluten, Nuts)

DESSERT
Pumpkin pie
(Gluten, Milk, Egg)

—