MENU
HALLOWEEN FORMAL HALL | 1\textsuperscript{ST} NOVEMBER 2019

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STARTER
Roasted pumpkin soup with toasted pumpkin seed
(Milk)

MAINS
Trickled trout fillet
with worm udon noodle salad and witches salsa verde
(fish, soya)

Bloodied beetroot tarte tatin
with witch’s salsa verde and potato cake, carrot witches fingers
(gluten, egg)

DESSERT
Apple tartlet with toffee apples and vanilla ice cream
(gluten, egg, milk)

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MEN
DIWALI FORMAL HALL | 5TH NOVEMBER 2019

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STARTER
Chicken tikka skewers
with mango chutney and onion salsa
(milk, mustard)

Aloo tikka chat
with mango chutney and onion salsa
(mustard)

MAINS
Lamb rogen jos
with lentil dahl and pilau rice
(mustard)

Chickpea masala
with lentil dahl and pilau rice
(mustard)

DESSERT
Carrot halwa
(milk, nuts)
MENU
FORMAL HALL | 8TH NOVEMBER 2019

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STARTER
Spinach and blue cheese risotto
(Milk)

MAINS
Herb crusted pork tender loin
with potato fondant, butternut squash puree, green beans and port jus
(Sulphites, Gluten, Mustard)

Vegetable wellington
with potato fondant, butternut squash puree, green beans and port jus
(Sulphites, Gluten, Mustard, Egg)

DESSERT
Chocolate fudge tart and raspberry sorbet
(Soya, Milk, Egg, gluten)

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