

Michaelmas term

Formal hall

Tuesday 22nd

Mozzarella, sun-dried tomato and black olive salad with a paprika dressing

(VE) vegan mozzarella, sun-dried tomato and black olive salad with a paprika dressing

Corn-fed chicken supreme filled with a mushroom farce with a madeira sauce

(VE) polenta, portabella mushroom and aubergine fondant with a mushroom sauce

Dauphinoise potato, seasonal vegetables

White chocolate and raspberry panna cotta

Friday 25th

Roasted falafels with beetroot hummus and quinoa salad

Slow cooked lamb shank with a rosemary infused sauce

(VE) truffle and vegetable risotto wrapped in cabbage leaves on a borlotti bean cassoulet

Seasonal vegetables, crushed new potatoes

Apricot crème brulee

Michaelmas term

<i>Date</i>	<i>Breakfast</i>	<i>Lunch</i>	<i>Dinner</i>
<i>MONDAY 21st</i>	<i>Continental And cooked breakfast available</i>	Chicken and chorizo paella (VT) leek and smoked applewood quiche (VE) spiced mixed bean burritos Chefs special, seasonal vegetables, salad bar, chips, chervil potatoes Toffee apple spiced crumble with custard	Soy and ginger salmon on Szechuan spiced vegetables Slow-cooked beef in a red wine sauce (VT) vegetable moussaka (VE) fully loaded vegan pizza Tossed salad, seasonal vegetables, crushed new potatoes, curly fries Chocolate fudge brownie with chocolate sauce
<i>TUESDAY 22nd</i>	<i>Continental And cooked breakfast available</i>	Lamb, apricot and date stew (VT) spiced sweet potato and paneer curry (VE) slow-roasted tomatoes and almond bake Chefs special, seasonal vegetables, salad bar, steamed rice, jacket wedges Nutella roly-poly with chocolate sauce	Hungarian beef goulash with gnocchi (VE) butternut, spinach and coconut pasta bake Tossed salad, seasonal vegetables, chips, steamed rice Fresh fruit and yogurts
<i>WEDNESDAY 23rd</i>	<i>Continental And cooked breakfast available</i>	slow-cooked belly pork with cider sauce (VE) mushroom and shallot pasta (VT) Quorn and vegetable pie Chefs special, seasonal vegetables, salad bar, chips, crushed new potatoes Sticky toffee apple sponge with custard	(VE) vegan mince and vegetable chilli (VE) spiced cauliflower and cashew s rolled in a tortilla wrap (VT) feta, lentil and red onion koubliac Buttermilk southern fried chicken Tossed salad, seasonal vegetables, chips, new potatoes Chocolate and hazelnut steamed sponge with chocolate custard
<i>THURSDAY 24th</i>	<i>Continental And cooked breakfast available</i>	Slow cooked chicken leg on a borlotti bean cassoulet (VE) pearl barley, roasted autumn vegetable risotto (VT) broccoli and cheddar rissole Chefs special, seasonal vegetables, salad bar, herbed pasta, chips Bakewell tart with custard	Traditional beef lasagne BBQ chicken supreme (VE) deep fried tofu on sautéed vegetables (VT) vegetable biryani with vegetable curry sauce Tossed salad, seasonal vegetables, chips, parsley potatoes Traditional rice pudding
<i>FRIDAY 25th</i>	<i>Continental And cooked breakfast available</i>	Smoked haddock, pea and horseradish risotto (VE) mushroom, cranberry and vegetable koubliac (VT) vegetable and gnocchi goulash Chefs special, seasonal vegetables, salad bar, chips, new potatoes Lemon drizzle sponge with custard	Chicken and prawn pasta with a spinach (VE) toasted tofu, on lentil and vegetables and a pir pir sauce Seasonal vegetables, chips, new potatoes Fresh fruit and yogurts
<i>SATURDAY 26th</i>		BRUNCH	Braised beef with sliver skin onions and root vegetables (VE) spiced beetroot burger with tossed salad in a toasted bap Seasonal vegetables, steamed rice, chips Fresh fruit and yogurts
<i>SUNDAY 27th</i>		BRUNCH	Mushroom and tarragon soup Roasted pork loin steak with a cider and pancetta sauce (VE) sweet potato boats filled with vegan mince ragu Seasonal vegetables, roast potatoes Lemon meringue pie

FORMAL MENU

Tuesday 21st

***Smoked salmon and leek tartelette with a dressed leaf salad
(VE) Roasted fennel, red pepper and artichoke salad with dressed leaf's***

***Slow cooked Cumin scented lamb shank with a apricot and cumin sauce
(VE) quinoa, parsnip and butternut roulade with a lightly spiced masala
sauce***

Sweet potato mash, seasonal vegetables

Lemon posset with raspberry gel

Friday 24th

***Roasted Mediterranean vegetable glass bread with marinated mozzarella
(VE) Roasted Mediterranean vegetable glass bread with marinated vegan
mozzarella***

***Duck leg confit with a red wine jus
(VE) vegan sausage and vegetable wellington with a madeira sauce***

Crushed new potatoes, green beans, broccoli

Rich chocolate tart with Chantilly cream

TRINITY TERM

<i>Date</i>	<i>Breakfast</i>	<i>Lunch</i>	<i>Dinner</i>
MONDAY 20 th	Continental And cooked breakfast available	Pot roasted chicken leg with a mushroom and tomato sauce (VT) Brie beetroot and kale quiche (VE) mixed bean goulash with penne pasta Salad bar, chips, seasonal vegetables, penne pasta with rocket pesto Pear and ginger sponge with custard	Spaghetti bolognaises Smoked salmon, feta, and beetroot risotto (VT) Quorn and vegetable pie with a suet crust (VE) vegan mince bolognaise Tossed salad, seasonal vegetables, chips, new potatoes Lemon and almond sponge with custard
TUESDAY 21 st	Continental And cooked breakfast available	beef, sun-dried tomato and chilli pasta (VT) dark speckled lentil and vegetable pie (VE) toasted tofu, spinach and leek risotto Salad bar, chips, seasonal vegetables, new potatoes Classic rice pudding	Shredded cumin lamb with roasted vegetable cous cous (VE) quinoa, walnut and parsnip loaf Seasonal vegetables, chips, tossed salad Fresh fruit and yogurts
WEDNESDAY 22 nd	Continental And cooked breakfast available	Shredded chicken in a ginger, soy and honey with noodles (VT) leek and spinach gnocchi in a garlic mushroom sauce (VE) vegan garlic and tomato mince Steamed rice, seasonal vegetables, chips, tossed salad, new potatoes Chocolate brownie with chocolate sauce	(VE) pearl barley, roasted root vegetable casserole (VT) spiced butternut and feta lasagne Beef and Guinness pie Seasonal vegetables, tossed salad, crushed new potatoes, jacket wedges Spiced apple oat crumble with custard
THURSDAY 23 rd	Continental And cooked breakfast available	Asparagus, leek and ham hock risotto (VT) paneer biryani with a curry sauce (VE) tree nut loaf with a basil and coconut sauce Chefs special, salad bar, seasonal vegetables, new potatoes, sweet potato fries Fruit salad with single cream	Butterfly Cajun chicken with lime and coriander yogurt (VT) tandoori Quorn pizza with roasted vegetables (VE) Jamaican style risotto with soy and peas Tossed salad, seasonal vegetables, crushed new potatoes, sweet potato fries Lemon mousse with Chantilly cream
FRIDAY 24 th	Continental And cooked breakfast Available	Oven baked salmon with pea pesto (VT) cauliflower, sun-dried tomato macaroni cheese (VE) vegan mince stuffed aubergine Chefs special, salad bar, seasonal vegetables, chips, herbed pasta Pear and almond bake well with custard	Chicken and toasted halloumi in a lemon and wild garlic sauce (VE) falafel and roasted vegetable wrap Tossed salad, seasonal vegetables, chips, pesto pasta Fresh fruit and yogurts
SATURDAY 25 th		BRUNCH	Thai red chicken curry (VE) spicy butterbean, chickpea and red pepper stew Steamed rice, tossed salad, chips, seasonal vegetables Fresh fruit and yogurts
SUNDAY 26 th		BRUNCH	Pea and leek soup Roasted supreme of corn-fed chicken with a pancetta cider sauce (VE) green pesto and vegetable roulade with a slow-roasted pepper sauce Roast potatoes, seasonal vegetables Lemon and blueberry cheesecake with Chantilly cream