

# Easter Term 2024

## Formal Menus

### Thursday 25<sup>th</sup> April

Broccoli & Wild Garlic Soup (vg)

Roast chicken breast with espagnole sauce,  
chateau potatoes, roast cauliflower florets and honey glazed carrots

Mixed bean and root vegetable cassoulet with parsnip crisps chateau potatoes,  
roast cauliflower florets and honey glazed carrots (vg)

Lemon Pannacotta Tart

### Tuesday 30<sup>th</sup> April

Moroccan tomato & red lentil soup (vg)

Salmon fillet with olive oil mash, buttered greens & sun-blushed tomato salsa

Roast butternut squash and chilli risotto, coriander salsa (vg)

Black forest trifle cheesecake

**Thursday 2<sup>nd</sup> May**

**Fashion Show Formal**

Leek & potato soup (vg)

Seared pork loin steak  
served with fine beans, roast cauliflower, garlic roasted potatoes  
and a salsa verde sauce

Mushroom spinach and lemon risotto  
served with fine beans, roast cauliflower and garlic roasted potatoes

Banoffee Roulade

**SCR Special Formal**

**Tuesday 7<sup>th</sup> May**

Roasted figs with Parma ham and goats' cheese  
served with rocket & balsamic dressing

Burrata salad with slow cooked tomatoes, rocket, and balsamic dressing (v)

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Escalope of stone bass

with sauteed smoked bacon, chicory, runner beans, celeriac puree, salsa verde and  
new season potatoes

Cèpe and oyster mushroom pizzette with shallots, wild garlic pesto and Gruyere  
served with chicory, runner beans and new season potatoes (v)

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Passion fruit meringue tart with coconut ice cream

*Wines*

Les Argelières Viognier, Languedoc-Roussillon, France 2022

*Zesty, zingy and refreshing*

Sancerre Rouge Domaine Bailly, Loire Valley, France 2019

*A polished Pinot Noir from the Loire slopes of Bué*

**Thursday 16<sup>th</sup> May**

**PG Priority Formal**

Tuscan bean soup (vg)

Lamb leg steak  
served with Hassel back potatoes, thyme roasted carrots, blanched kale  
and a rosemary jus

Roasted vegetable wellington  
served with a tomato ragout, Hassel back potatoes, thyme roasted carrots and  
blanched kale (V) (VG)

Strawberry & prosecco charlotte

**Thursday 23<sup>rd</sup> May**

**Musicians Formal**

Carrot & ginger soup (vg)

Braised beef carbonnade  
with a puff pastry top served with roasted potatoes, steamed broccoli  
and roasted root vegetables

Garlic cauliflower steak, roasted potatoes, herb pistou, steamed broccoli  
and roasted root vegetables

Chocolate Truffle Gateaux

**Pride Formal**

**Thursday 28<sup>th</sup> May**

Roasted Red Pepper Soup

Chicken piccata (lemon-butter-caper sauce)  
served with champ potatoes and a medley of greens

Red onion, squash & feta tartlets  
served with champ potatoes and medley of greens (vg))

Angel sparkle cake

**Thursday 6<sup>th</sup> June**

**PG Priority Formal**

Tomato & basil soup (vg)

Pan seared chicken breast chasseur  
served with gratin potatoes, roasted leeks and baton carrots.

Baked field mushrooms  
with a stilton crust and tarragon cream sauce  
served with gratin potatoes, roasted leeks and baton carrots (vg)

Vanilla cheesecake  
with strawberry compote

**Sports Formal**

**Tuesday 18<sup>th</sup> June**

Celeriac and fennel soup (vg)

Roast Rib of Beef  
served with confit plum tomato, field mushroom, asparagus, chunky potato wedges  
and a peppercorn sauce

Baked field mushroom with a stilton crumb  
served with confit plum tomato, asparagus, chunky potato wedges  
and a peppercorn sauce

Tarte au chocolate with raspberries and crème patisserie

**Thursday 20<sup>th</sup> June**

**Rectors Feast**

Broccoli & cheddar soup (vg)

Chicken Florentine  
served with carrots, tender stem broccoli and roasted new potatoes

Greek stuffed beef tomato(vg)  
served with carrots, tender stem broccoli and roasted new potatoes

Raspberry, Strawberry & Lemon Torte