

Michaelmas Term 2024

Formal Menus

Tuesday 8th October

PG Welcome Formal

Tuscan bean soup

Roast loin of pork with a pink peppercorn sauce
served with rosemary roast potatoes and a medley of seasonal greens

Aubergine and courgette gratin bake
with rosemary roast potatoes and a medley of seasonal greens (vg)

Baked salted caramel torte with vanilla crème anglaise

Thursday 10th October

Cream of mushroom soup (vg)

Roast leg of lamb with a rosemary jus
served with Parmentier potatoes, thyme roasted carrots and blanched kale

Roasted vegetable wellington
served with a tomato ragout, parmentier potatoes,
thyme roasted carrots and blanched kale (vg)

Orange and passion fruit tart

Tuesday 15th October

Spiced red lentil and vegetable soup (vg)

Roast breast of chicken with a leek, chestnut mushroom & white wine sauce
served with sautéed savoy cabbage, baked root vegetables
and Hasselback potatoes

Baked risotto with wild mushrooms and crispy leeks (vg)

Tiramisu

Thursday 17th October

Family Formal

Roast Parsnip soup (vg)

Braised beef steak with stroganoff sauce
served with mustard crushed potatoes and seasonal greens

Cauliflower risotto with chilli pangrattato (vg)

Salted caramel cheesecake

Tuesday 22nd October November

PG Priority Formal

Yellow split pea and cumin soup (vg)

Pan fried salmon with a saffron and shellfish sauce
served with fine beans, crushed potatoes and winter cabbage

Roasted vegetable lasagne
served with a garlic slice, fine beans and winter cabbage (V)

Jaffa chocolate mountain cake
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Thursday 24th October

Family Formal

Leek & potato soup (vg)
Served with bread rolls

Roast topside of beef with a red wine & shallot jus, steamed kale, roast parsnips and
mashed potatoes

Truffle polenta cake with caramelised shallots & red pepper sauce (vg)
Steamed kale, roast parsnips

Dark chocolate tart, Chantilly cream, orange syrup

Tuesday 29th October

SCR Formal

Menu tbc.

Thursday 31st October

Halloween Formal

Roast Pumpkin and harissa soup (vg)

“Black death” seafood risotto

Spooky stuffed peppers with spicy lentils and quinoa (vg)

Dead velvet cake

Thursday 21st November

PG Priority Formal

Winter vegetable soup (vg)

Pan seared chicken breast in a chasseur sauce
served with herb roasted potatoes and roasted root vegetables

Baked field mushrooms with a stilton crust
served with a tarragon cream sauce, herb roast potatoes
and roasted root vegetables (vg)

Black forest gateaux

Thursday 28th November

Movember

Lentil and vegetable soup (vg)

Roast chicken with a creamed leek and asparagus sauce
served with dauphinoise potatoes, fine beans and roasted parsnips

Roast Mediterranean vegetable and goats cheese parcel with salsa verde dressing
served with dauphinoise potatoes, fine beans and roasted parsnips (v)

Raspberry Pavlova

Tuesday 3rd December

Asparagus and pea soup (vg)

Beef Bourguignon
served with thyme roasted carrots, parmentier potatoes and broccoli florets

Chestnut mushroom and celeriac bourguignon
served with thyme roasted carrots, parmentier potatoes and broccoli florets (vg)

New York cheesecake with winter berry coulis

Tuesday 10th December

Christmas Formal

Winter vegetable broth(vg)

Roast breast of turkey
with a cranberry and apricot stuffing
served with roast potatoes, roasted carrots and parsnip, brussel sprouts
and rich pan gravy

Brie, mushroom and cranberry bundle
with roast potatoes, roasted carrots and parsnip, brussel sprouts and a port glaze (v)

Christmas pudding
served with brandy sauce

Thursday 8th December

Christmas Mega Formal

Winter vegetable broth (vg)

Roast breast of turkey
with a cranberry and apricot stuffing
served with roast potatoes, roasted carrots and parsnip, brussel sprouts
and rich pan gravy

Brie, mushroom and cranberry bundle
with roast potatoes, roasted carrots and parsnip, brussel sprouts and a port glaze (v)

Christmas pudding
served with brandy sauce