

# Epiphany Term 2025

## Formal Menus

**Thursday 16<sup>th</sup> January 2025**

**PG Priority Formal**

Spiced cauliflower soup (v)

Pan fried chicken breast in a rich mushroom and tarragon sauce  
served with herb roasted potatoes, honey glazed carrots and broccoli

Roasted vegetable and red lentil lasagne  
with herb roasted potatoes, honey glazed carrots, broccoli and garlic slice (v)

Rich chocolate torte  
with raspberries and crème fraiche

**Tuesday 21<sup>st</sup> January 2025**

**SCR Formal**

**Menu TBC**

**Thursday 23<sup>rd</sup> January 2025**

**Burns Night**

Traditional Scottish leek soup  
served with a homemade hoagie (v)

Haggis, neaps and tatties

Vegetarian haggis, neaps and tatties (v)

Homemade whisky infused Cranachan

**Tuesday 4<sup>th</sup> February**

**Spring Festival Formal**

Hot and sour soup (v)

Sticky black bean beef  
with chilli, egg fried rice Chinese greens and bao buns

teriyaki ginger and garlic tofu  
with vegetable fried rice Chinese greens and bao buns (v)

Earl grey poached pear meringue  
with fresh cream

**Thursday 13<sup>th</sup> February**

**Halfway Formal**

Mixed vegetable soup (v)

Pan fried chicken breast  
with a creamy white wine mushroom and thyme sauce served with cubed potatoes,  
glazed carrots and tender broccoli

Aubergines stuffed with roasted peppers and red onion with melted gruyere  
served with cubed potatoes, glazed carrots and tender broccoli (v)

White chocolate and raspberry roulade

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

**PG Priority Formal**

Yellow split pea & cumin soup (v)

Pan fried salmon  
served with a saffron and mussel veloute sauce, fine beans, crushed potatoes  
and spring cabbage

Roasted vegetable wellington  
served with a garlic slice, fine beans and spring cabbage (v)

Chocolate salted caramel torte

**Thursday 27<sup>th</sup> February**

**Ladies & Friends Formal**

Carrot and coriander soup (v)

Baked cod loin  
with a parsley and smoked garlic creamed sauce, champ potatoes  
and a medley of greens

Roasted pepper, red onion and feta tartlets  
served with champ potatoes and a medley of greens (v)

Passion fruit tart with orange Chantilly cream

**Tuesday 4<sup>th</sup> March 2025**

**Gents and Friends Formal**

Cream of broccoli & Stilton Soup (v)

Roast Sirloin of beef  
with an au poivre sauce, roasted fennel, sweet buttered carrots  
and crushed potatoes

Stuffed aubergine  
with Provençal vegetables, roasted fennel and crushed potatoes (v)

Profiterole Cheesecake

**Thursday 13<sup>th</sup> March**

**Handover Formal**

Vine Tomato and basil soup (v)

Braised beef steak

with a puff pastry top, roasted potatoes, steamed kale and roasted root vegetables

Mushroom and polenta cake

with creamed leeks, roasted potatoes, steamed kale and roasted root vegetables (v)

Chocolate Truffle Gateaux

**Thursday 20<sup>th</sup> March 2025**

**Chairs Feast**

Menu To be Confirmed