

**WEDNESDAY FORMAL HALL**

**18<sup>TH</sup> OCTOBER 7.15PM**



**STARTER**

POACHED SEABASS WITH LEMON AND CUMIN BEURRE BLANC

WINTER ROAST RATATOUILLE

**2<sup>ND</sup> COURSE**

BLOODY MARY CELERY SORBET

**MAIN**

BRAISED BONED AND ROLLED SHOULDER OF LAMB WRAPPED IN PARMA HAM,  
DAUPHINOISE POTATOES, WILTED GREENS, CRISPY LEEKS AND REDCURRANT SAUCE

**VEGETARIAN MAIN (V)**

PUY LENTIL, CHESTNUT AND FETA CROQUETTES, MUSHY PEAS, FONDANT POTATOES,  
CAPER, AND DILL CRÈME FRAICHE

**DESSERT**

CINNAMON RING DOUGHNUT WITH A PERRY POACHED PEAR, HOT CHOCOLATE SAUCE



TO ATTEND PLEASE SIGN UP VIA UPAY BY 1.30PM ON TUESDAY 17<sup>TH</sup> OCTOBER

STUDENT PRICE £14.25

GUEST PRICE £17.95

INCLUDES A GLASS OF HOUSE WINE OR SOFT DRINK ALTERNATIVE