

**WEDNESDAY FORMAL HALL**

**8th NOVEMBER 7.15PM**



**STARTER**

TRIO OF SALMON WITH TARTAR SAUCE, MARINATED BEETROOT & HOME OAK SMOKED WITH CITRUS GREMOLATA

**MAIN**

BRAISED VENISON HAUNCH STEAK, PARSNIP PUREE, CURLY KALE & CINNAMON PARSNIP CRISPS WITH A SPICY PEPPER SAUCE

**VEGETARIAN MAIN (V)**

LEEK, FETA & ALMOND STUFFED PANCAKE WITH A TARRAGON GLAZE

**DESSERT**

WARM SEMOLINA PUDDING FLAVOURED WITH GINGER, TOASTED NUTS & A BLACKBERRY JAM



TO ATTEND PLEASE SIGN UP VIA UPAY BY 1.30PM ON TUESDAY 7<sup>th</sup> OCTOBER

STUDENT PRICE £ 14.25

GUEST PRICE £ 17.95

INCLUDES A GLASS OF HOUSE WINE OR SOFT DRINK ALTERNATIVE