



Friday 27<sup>th</sup> April 2018 – Vietnamese Night

<p><b>Standard Menu</b></p>	<p>Vegetables Vietnamese Pho <b>(Soya, Wheat, Celery, Sesame)</b></p> <p>-</p> <p>Vietnamese Duck Spicy Vietnamese Broccoli Timbal of Jasmine Rice <b>(Fish, Sulphites, Sesame, Soya, Celery)</b></p> <p>-</p> <p>Vietnamese Mooncake and Coconut Ice-Cream <b>(Wheat, Peanuts, Sesame)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	
<p><b>Vegetarian Menu</b></p>	<p>Vegetables Vietnamese Pho <b>(Soya, Wheat, Celery, Sesame)</b></p> <p>-</p> <p>Crispy Sesame Tofu Spicy Vietnamese Broccoli Timbal of Jasmine Rice <b>(Sulphites, Sesame, Soya, Celery)</b></p> <p>-</p> <p>Vietnamese Mooncake and Coconut Ice-Cream <b>(Wheat, Peanuts, Sesame)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	<p><b><u>Wines:</u></b></p> <p><b><u>Starter</u></b> Alianza Sauvignon Blanc Central Valley Chile</p> <p><b><u>Main</u></b> Cardinal Richard Muscadet de Sevre Et Miane Sur Lie, France 2015</p> <p><b><u>Dessert</u></b> Vistamar Moscato Brisa</p>
<p><b>Vegan Menu</b></p>	<p>Vegetables Vietnamese Pho <b>(Soya, Wheat, Celery, Sesame)</b></p> <p>-</p> <p>Crispy Sesame Tofu Spicy Vietnamese Broccoli Timbal of Jasmine Rice <b>(Sulphites, Sesame, Soya, Celery)</b></p> <p>-</p> <p>Vietnamese Mooncake and Coconut Ice-Cream <b>(Wheat, Peanuts, Sesame)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p>	



Friday 4<sup>th</sup> May 2018 – Cinco de Mayo (South American Night)

<p><b>Standard Menu</b></p>	<p>Smoked Haddock Ceviche, Lime Mascarpone <b>(Fish, Milk, Wheat)</b></p> <p>-</p> <p>Pulled Pork and Cheese Tacos, Guacamole and Sour ream Spicy Mexican Rice with Black Beans <b>(Wheat, Mustard, Sulphites, Milk, Celery)</b></p> <p>-</p> <p>Nutella Chocolate Cake with Sugar Fried Banana and Yoghurt Sorbet <b>(Milk, Wheat, Tree Nuts, Egg)</b></p> <p>-</p> <p>Cheese and Port <b>(Wheat, Milk, Sulphites)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	
<p><b>Vegetarian Menu</b></p>	<p>Summer Vegetable Ceviche, Lime Mascarpone <b>(Milk, Wheat)</b></p> <p>-</p> <p>Shredded Seitan Tacos with Guacamole and Sour Cream Spicy Mexican Rice with Black Beans <b>(Wheat, Mustard, Sulphites, Milk, Celery, Soya)</b></p> <p>-</p> <p>Nutella Chocolate Cake with Sugar Fried Banana and Yoghurt Sorbet <b>(Milk, Wheat, Tree Nuts, Egg)</b></p> <p>-</p> <p>Cheese and Port <b>(Wheat, Milk, Sulphites)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	<p><b><u>Wines:</u></b></p> <p><b><u>Starter</u></b> Gewurztraminer Bersig Estate, South Africa 2016</p> <p><b><u>Main</u></b> Furious Bear Zinfandel Rose, California USA 2017</p> <p><b><u>Cheese</u></b> College Ruby</p>
<p><b>Vegan Menu</b></p>	<p>Summer Vegetable Ceviche with Lime <b>(Milk, Wheat)</b></p> <p>-</p> <p>Shredded Seitan Tacos with Guacamole and Sour Cream Spicy Mexican Rice with Black Beans <b>(Wheat, Mustard, Sulphites, Milk, Celery, Soya)</b></p> <p>-</p> <p>Hazelnut Chocolate Cake with Warm Sugar Fried Banana and Yoghurt Sorbet <b>(Milk, Wheat, Tree Nuts, Egg)</b></p> <p>-</p> <p>Individual Fruit and Nut Platter <b>(Tree Nuts)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p>	



Friday 11<sup>th</sup> May 2018 – Turkish Night

<p><b>Standard Menu</b></p>	<p>Lamb Turkish Koftas with Natural Yoghurt <b>(Milk)</b></p> <p>-</p> <p>Roasted Chicken with Creamy Walnut Sauce Aubergine Couscous Salad <b>(Milk, Celery, Sulphites, Wheat, Tree Nuts)</b></p> <p>-</p> <p>Date Bread &amp; Butter Pudding with Custard Vanilla Cream <b>(Milk, Egg, Wheat)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	
<p><b>Vegetarian Menu</b></p>	<p>Sweet Potato Falafel with Natural Yoghurt <b>(Milk)</b></p> <p>-</p> <p>Glazed Goat Cheese with Creamy Walnut Sauce Aubergine Couscous Salad <b>(Milk, Celery, Sulphites, Wheat, Tree Nuts)</b></p> <p>-</p> <p>Date Bread &amp; Butter Pudding with Custard Vanilla Cream <b>(Milk, Egg, Wheat)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	<p><b><u>Wines:</u></b></p> <p><b><u>Starter</u></b> Allamanda Pinot Grigio</p> <p><b><u>Main</u></b> Norte Chico Merlot 2017</p> <p><b><u>Dessert</u></b> Vat 5 Botrytis Semillon De Bortoli Australia 2007</p>
<p><b>Vegan Menu</b></p>	<p>Sweet Potato Falafel with Soya Yoghurt <b>(Soya)</b></p> <p>-</p> <p>Grilled Avocado with Walnut + Mustard Sauce Aubergine Couscous Salad <b>(Celery, Mustard, Sulphites, Wheat, Tree Nuts)</b></p> <p>-</p> <p>Date Bread with Coconut Ice Cream + Almond Vanilla Cream <b>(Wheat, Soya, Tree Nuts)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p>	



Thursday 17<sup>th</sup> May 2018 – Handover Feast

<p><b>Standard Menu</b></p>	<p>Moules Marinière with Cream, Garlic and Parsley <b>(Mollusc, Sulphites, Milk)</b></p> <p>-</p> <p>Asparagus with Hollandaise Sauce <b>(Milk, Sulphites, Egg)</b></p> <p>-</p> <p>Beef Wellington Fondant Potatoes, Cauliflower Morney <b>(Wheat, Milk, Egg, Sulphites, Mustard)</b></p> <p>-</p> <p>Banoffee Pie <b>(Wheat, Milk, Soya, Egg)</b></p> <p>-</p> <p>Cheese and Port <b>(Wheat, Milk, Celery, Sulphites)</b></p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	
<p><b>Vegetarian Menu</b></p>	<p>Cassoulet of Butter Beans <b>(None)</b></p> <p>-</p> <p>Asparagus with Hollandaise Sauce <b>(Milk, Sulphites, Egg)</b></p> <p>Mushroom &amp; Spinach Wellington Fondant Potatoes, Cauliflower Morney <b>(Wheat, Milk, Egg, Sulphites)</b></p> <p>-</p> <p>Banoffee Pie <b>(Wheat, Milk, Soya, Egg)</b></p> <p>-</p> <p>Cheese and Port <b>(Wheat, Milk, Celery, Sulphites)</b></p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	<p><b><u>Wines:</u></b></p> <p><b><u>Starters</u></b> Apaltagua, Riesling Reserva</p> <p><b><u>Main</u></b> Burlesque Old Vine Zinfandel</p> <p><b><u>Sweet</u></b> Chateau Rousseau Monbazillac 2014</p> <p><b><u>Cheese</u></b></p>
<p><b>Vegan Menu</b></p>	<p>Cassoulet of Butter Beans <b>(None)</b></p> <p>-</p> <p>Asparagus with Mustard Sauce <b>( Sulphites, Mustard, Wheat)</b></p> <p>-</p> <p>Mushroom &amp; Spinach Wellington Fondant Potatoes, Cauliflower <b>(Wheat, Sulphites)</b></p> <p>-</p> <p>Banoffee Pie <b>(Wheat)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p> <p>-</p> <p>Individual Fruit and Nut Platter <b>(Tree Nuts)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p>	<p>Barao De Vilar LBV</p>



Friday 25<sup>th</sup> May 2018 – German Night

<p>Standard Menu</p>	<p>German Bacon And Onion Pie <b>(Wheat, Milk, Sulphites, Egg)</b></p> <p>-</p> <p>Pork Wiener Schnitzel (with wedge of lemon) Sauerkraut with Creamy Mushroom &amp; Caper Sauce German Potato Salad <b>(Wheat, Egg, Milk, Sulphites,)</b></p> <p>-</p> <p>Sachertorte, Aachener Printen and Vanilla Ice-Cream <b>(Wheat, Milk, Egg)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	
<p>Vegetarian Menu</p>	<p>German Onion Pie <b>(Wheat, Milk, Egg)</b></p> <p>-</p> <p>Twice-Baked Assorted Mushroom Soufflé Sauerkraut with Creamy Mushroom &amp; Caper Sauce German Potato Salad <b>(Wheat, Egg, Milk, Sulphites,)</b></p> <p>-</p> <p>Sachertorte, Aachener Printen and Vanilla Ice-Cream <b>(Wheat, Milk, Egg)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	<p><b><u>Wines:</u></b></p> <p><b><u>Starter</u></b> Fuzion Chenin Torrantes, Zuccardi Argentina 2016</p> <p><b><u>Main</u></b> Norte Chico Merlot 2017</p> <p><b><u>Dessert</u></b> Brown Brothers Orange Muscat&amp;Flora, Australia 2016</p>
<p>Vegan Menu</p>	<p>Caramelised Onion &amp; Asparagus pie <b>(Wheat)</b></p> <p>-</p> <p>Stuffed Open Cap Field Mushroom Sauerkraut with &amp; Tomato Sauce + Potato Salad <b>(Wheat, Sulphites,)</b></p> <p>-</p> <p>Butter Bean Meringue with Fruit + Vanilla Ice-Cream <b>(Soya)</b></p> <p>-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p>	



Friday 1 <sup>st</sup> June 2018 – UK Night		
<p>Standard Menu</p>	<p>Fried Place Goujons with Tartare Sauce and Chives <b>(Fish, Wheat, Milk, Egg, Sulphites)</b></p> <p style="text-align: center;">-</p> <p>Braised Featherblade of Beef Horseradish Sauce and Yorkshire Pudding Roasted Potatoes Glazed Carrots <b>(Milk, Sulphites, Egg, Wheat, Celery)</b></p> <p style="text-align: center;">-</p> <p>Bake-Off Winner Dessert <b>(???)</b></p> <p style="text-align: center;">-</p> <p>Cheese and Port <b>(Milk, Wheat, Celery)</b></p> <p style="text-align: center;">-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	
<p>Vegetarian Menu</p>	<p>Fried Cauliflower with Tartare Sauce and Chives <b>(Wheat, Milk, Egg, Sulphites)</b></p> <p style="text-align: center;">-</p> <p>Large Baked Yorkshire Pudding filled with Creamy Seasonal Vegetables Roasted Potatoes, Glazed Carrots <b>(Milk, Sulphites, Egg, Wheat, Celery)</b></p> <p style="text-align: center;">-</p> <p>Bake-Off Winner Dessert <b>(???)</b></p> <p style="text-align: center;">-</p> <p>Cheese and Port <b>(Milk, Wheat, Celery)</b></p> <p style="text-align: center;">-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya, Milk)</b></p>	<p><b><u>Wines:</u></b></p> <p><b><u>Starter</u></b> Gewurztraminer Bersig Estate, South Africa 2016</p> <p><b><u>Main</u></b> Fuzion Tempranillo Malbec Zuccardi Argentina</p> <p><b><u>Dessert</u></b> College Tawny</p>
<p>Vegan Menu</p>	<p>Fried Cauliflower with Tartare Dip and Chives <b>(Wheat, Sulphites)</b></p> <p style="text-align: center;">-</p> <p>Large Baked Yorkshire Pudding filled with Creamy Seasonal Vegetables Roasted Potatoes, Glazed Carrots <b>(Sulphites, Wheat, Celery)</b></p> <p style="text-align: center;">-</p> <p>Bake-Off Winner Dessert <b>(???)</b></p> <p>Individual Fruit and Nut Platter <b>(Tree Nuts)</b></p> <p style="text-align: center;">-</p> <p>Coffee &amp; Chocolate Mints <b>(Soya)</b></p>	