



BA DINNER MENUS FOR MICHAELMAS

DATE	MENU	VEGETARIAN
Friday 6 th October	<p>Chili Prawns Lime & Mango Salad (Crustaceans) -</p> <p>Daube of Beef Garlic Horseradish Cream Gnocchi Grilled Courgettes, Herbs de Provence Cauliflower Gratin (Celery, Milk, Sulphites, Wheat) -</p> <p>Fig Mille-Feuille (Milk, Wheat) -</p> <p>Cheese and Port (Celery, Milk, Sulphites) -</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Mango Salad & Red Bell Peppers Ginger Lime Dressing (None) -</p> <p>Wild Mushroom Stroganoff (Sulphites, Milk)</p>
Friday 13 th October Americas	<p>BBQ Sweetcorn Tomato & Quinoa Salad (Wheat) -</p> <p>Southern Fried Chicken, Spiced Chilli Dip Sour Cream Sweet Potato Okra (Wheat, Milk, Egg) -</p> <p>Molten Chocolate Brownie Brown Bread Ice Cream (Soya, Egg, Wheat) -</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Bean Enchiladas (Wheat, Milk)</p>
Friday 20 th October Apple Day	<p>Waldorf Salad & Green Apples (Celery, Tree Nuts, Egg, Sulphites, Mustard) -</p> <p>Grilled Pork Chops, Apple Chutney Sage & Mustard Butter Slice Mashed Potatoes Broccoli (Celery, Milk, Mustard, Sulphites) -</p> <p>Apple Yoghurt Cake Cinnamon-Sugar Streak (Milk, Wheat, Egg) -</p> <p>Cheese and Port (Celery, Milk, Sulphites) -</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Endives and Blue Cheese Bake Apple Chutney (Milk, Wheat, Egg)</p>



DATE	MENU	VEGETARIAN
<p>Friday 27th October Halloween</p>	<p>Torched Slab of Crypt Ciabatta Aubergine Corpse Flayed Goat's Cheese (Wheat, Milk, Sulphites)</p> <p>Fillet of Seabass Black Death Squid Ink risotto Eye Gouging Chilli Beans Roasted Blood Peppers (Fish, Mollusc, Celery, Sulphites)</p> <p>Freshly Dug Pumpkin Ginger Tomb Cheesecake (Milk, Wheat, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Butternut Squash Ravioli (Wheat, Egg, Milk)</p>
<p>Friday 3rd November</p>	<p>Crab Cakes Garlic Wasabi Dressing (Crustaceans, Egg, Wheat)</p> <p>-</p> <p>Grilled Duck Breast Ginger Sesame and Soy Timbale of Jasmine Rice & Spring Onion Soya Beans (Soya, wheat, Celery)</p> <p>Sticky Toffee Pudding Vanilla Ice Cream (Wheat, Milk, Egg)</p> <p>-</p> <p>Cheese and Port (Celery, Milk, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya, Milk)</p>	<p>Caramelised Onion with Olive Tart (Wheat, Milk, Sulphites)</p> <p>-</p> <p>Grilled Courgette & Aubergine Ginger Sesame and Soy (Soya, wheat, Celery)</p>



DATE	MENU	VEGETARIAN
Friday 10 th November	Lemon Cured Salmon Kohlrabi (Fish, Sulphites) Moroccan Lamb & Apricot Tagine Parsnip & Sweet Potato Mash Caramelised Sautéed Red Onions (Celery, Milk, Sulphites) Trinity Burnt Cream (Egg, Milk) - Coffee & Chocolate Mints (Soya, Milk)	Lemon Kohlrabi Salad (Sulphites) Autumn Vegetable & Chickpea Tagine (Celery, Milk)
Friday 17 th November	Beef Spring Rolls Sweet Chilli Sauce (Wheat, Soya) - Soy Sauce and Brown Sugar Marinated Salmon Egg Fried Noodles Plum Sauce Pak Choi (Wheat, Egg, Soya) - Green Tea Ice Cream Mango Coulis (Milk, Egg) - Coffee and Chocolate Mints (Soya, Milk)	Winter Vegetable Spring Rolls Sweet Chilli Sauce (Wheat, Soya) - Baked Crêpe Spinach, Mushroom, Smoked Cheese (Wheat, Egg, Milk)
Friday 24 th November	Pâté de Champagne (Egg, Sulphites) - Coq au Vin Blue Cheese Mashed Potatoes French Beans in Butter (Sulphites, Milk, Celery) - Vanilla Panacotta Chocolate Ganache (Milk, Soya) - Cheese and Port (Celery, Milk, Sulphites) - Coffee & Chocolate Mints (Soya, Milk)	Chilled Vichyssoise (Milk, Sulphites, Celery) - Spinach & Feta Filo Pie (Milk, Wheat, Egg)



DATE	MENU	VEGETARIAN
<p>Thursday 30th November Christmas Dinner</p>	<p>Prawn Cocktail (Crustacean, Mustard, Egg, Sulphites)</p> <p>-</p> <p>Roast Turkey Sage and Onion Stuffing Pigs in Blankets Cranberry Sauce – Gravy Roast Potatoes Brussel Sprouts with Chestnuts (Wheat, Sulphites, Tree Nuts, Celery, Milk)</p> <p>Christmas Pudding Brandy Butter (Wheat, Milk, Sulphites, Egg, Tree Nuts)</p> <p>-</p> <p>Coffee and Mince Pies (Wheat, Milk, Sulphites, Egg, Tree Nuts)</p>	<p>Roast Plum Soup Watercress Purée (Milk)</p> <p>Mediterranean Vegetable Tart Baton Carrots (Wheat, Milk, Egg)</p>
<p>Wednesday 6th December Feast</p>	<p>Twice Baked Goats Cheese Soufflé (Milk, Wheat, Mustard, Egg)</p> <p>-</p> <p>Smoked Trout Horseradish Cream (Fish, Milk, Sulphites)</p> <p>-</p> <p>Honey Roasted Guinea Fowl stuffed with Almonds Braised Red Cabbage, Red Wine & Apples Dauphinoise Potatoes (Celery, Milk, Sulphites, Tree Nuts, Wheat)</p> <p>-</p> <p>Amaretto & Chocolate Torte Dark Cherry Sorbet – Blueberries (Tree Nuts, Soya, Milk, Egg)</p> <p>-</p> <p>Cheese and Port (Celery, Milk, Sulphites)</p> <p>-</p> <p>Coffee and Macaroons (Soya, Milk, Egg, Tree Nuts)</p>	<p>Smoked Tofu Horseradish Cream (Soya, Milk, Sulphites)</p> <p>-</p> <p>Wild Mushroom, Aubergine & Parmesan Mille Feuille Hazelnut Cream (Milk, Tree Nuts)</p>