



Friday 26th April (Vegetarian Formal)

<p>Vegetarian Menu</p>	<p>Creamy Mushroom Soup (Milk)</p> <p>-</p> <p>Gratin Of Carrots and Cauliflower Blue Cheese Salad (Milk, Cereal, Mustard)</p> <p>-</p> <p>Lemon Posset (Milk)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay</p> <p>-</p> <p>Apaltagua Gran Verano Carmenere Rose</p> <p>-</p> <p>Ruby Port</p>
<p>Vegan Menu</p>	<p>Mushroom Veloute (None)</p> <p>-</p> <p>Gratin Of Carrots and Cauliflower Vegan Cheese Salad (Soya, Cereal)</p> <p>-</p> <p>Chocolate Lemon Mousse (Soya)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 3rd April (Spanish Feria de Abril)

<p>Standard Menu</p>	<p>Chorizo Patatas Bravas (Egg, Celery, Mustard, Sulphites)</p> <p>-</p> <p>Spanish Fish Stew, Puy Lentil Crusty Bread (Fish, Crustaceans, Cereal)</p> <p>-</p> <p>Vanilla Egg Flan (Egg, Milk)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Vegetarian Chorizo Patatas Bravas (Egg, Celery, Mustard, Sulphites)</p> <p>-</p> <p>Spinach and Chickpeas Stew Crusty Bread (Cereal, Tree Nuts, Sulphites)</p> <p>-</p> <p>Vanilla Egg Flan (Egg, Milk)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Hauquen Cabernet Sauvignon</p> <p>-</p> <p>Apaltagua Gran Verano Sauvignon Blanc</p> <p>-</p> <p>Moscato Brisa Vistamar</p>
<p>Vegan Menu</p>	<p>Vegetarian Chorizo Patatas Bravas (Celery, Mustard, Sulphites)</p> <p>-</p> <p>Spinach and Chickpeas Stew Crusty Bread (Cereal, Tree Nuts, Sulphites)</p> <p>-</p> <p>Chocolate Orange Slice with Vanilla Ice cream (Soya)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

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Some dishes may contain alcohol – please ask your waiter for more information.



Friday 10 th May (Chocolate Formal)		
<p>Standard Menu</p>	<p>King Oyster Mushroom, Blue Cheese, Cherry Vinegar, Chocolate, Truffle Oil (Milk, Sulphites, Soya, Celery, Mustard)</p> <p>-</p> <p>Duck with Chocolate Sauce, Anna Potatoes, Spring Hispi Cabbage (Sulphites, Mustard, Celery, Milk, Soya)</p> <p>-</p> <p>Dark Chocolate Torte With Vanilla Ice Cream (Milk, Soya, Egg, Cereal, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>King Oyster Mushroom, Blue Cheese, Cherry Vinegar, Chocolate, Truffle Oil (Milk, Sulphites, Soya, Celery, Mustard)</p> <p>-</p> <p>Crispy Pie (Aubergine And Feta) with Chocolate Sauce, Anna Potatoes, Spring Hispi Cabbage (Cereal, Sulphites, Mustard, Celery, Milk, Soya)</p> <p>-</p> <p>Dark Chocolate Torte With Vanilla Ice Cream (Milk, Soya, Egg, Cereal, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wine:</u></p> <p>Desire Francois Chardonnay</p> <p>-</p> <p>Hauquen Cabernet Sauvignon</p> <p>-</p> <p>Moscato Brisa Vistamar</p>
<p>Vegan Menu</p>	<p>King Oyster Mushroom, Blue Cheese, Cherry Vinegar, Chocolate, Truffle Oil (Sulphites, Soya, Celery, Mustard)</p> <p>-</p> <p>Crispy Pie (Aubergine And Vegan Cheese) with Chocolate Sauce, Fondant Potatoes, Spring Hispi Cabbage (Cereal, Sulphites, Mustard, Celery, Soya)</p> <p>-</p> <p>Dark Chocolate Torte With Vanilla Ice Cream (Soya)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Thursday 16th May (Handover Feast)

<p>Standard Menu</p>	<p>Moules Marinière with Cream, Garlic and Parsley (Mollusc, Sulphites, Milk) - Asparagus with Hollandaise Sauce (Milk, Egg, Sulphites) - Beef Wellington Fondant Potatoes Cauliflower Morney (Cereal, Milk, Celery, Mustard, Sulphites) - Banoffee Pie (Cereal, Milk, Soya) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Cassoulet of Butter Beans (Celery, Mustard, Sulphites, Cereal, Milk) - Asparagus with Hollandaise Sauce (Milk, Egg, Sulphites) - Mushroom & Spinach Wellington Fondant Potatoes Cauliflower Morney (Cereal, Milk, Celery, Mustard) - Banoffee Pie (Cereal, Milk, Soya) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Allamanda Pinot Grigio - Mukutu Sauvignon Blanc - Picaroon Cabernet Sauvignon - Monbazillac - Barao do Vilar LBV</p>
<p>Vegan Menu</p>	<p>Cassoulet of Butter Beans (Celery, Mustard, Sulphites, Cereal) - Asparagus with Vinaigrette Sauce (Sulphites) - Mushroom & Spinach Wellington Fondant Potatoes Cauliflower Morney (Cereal, Celery, Mustard) - Tiffin with Salted Caramel Ice Cream (Soya) Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	

Some dishes may contain alcohol – please ask your waiter for more information.



Friday 24 th May		
Standard Menu	Grilled Halloumi Salad (Cereal, Milk, Mustard, Celery) - Roasted Fillet of Haddock Creamy Mashed Potatoes Garden Peas - Lemon Butter Sauce (Milk, Sulphites) - Ricotta And Rhubarb Cheesecake (Milk, Egg, Cereal, Tree Nuts) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Grilled Halloumi Salad (Cereal, Milk) - Grilled Polenta Cake with Peas Lemon Cream Sauce Roasted Courgettes – Silver Skin Onions (Cereal, Milk, Celery, Mustard) - Ricotta And Rhubarb Cheesecake (Milk, Egg, Cereal, Tree Nuts) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Apaltagua Gran Verano Sauvignon Blanc - Apaltagua Gran Verano Carmenere Rose - Moscato Brisa Vistamar
Vegan Menu	Grilled Vegan Cheese Salad (Cereal) - Grilled Polenta Cake with Peas Lemon Cream Sauce Roasted Courgettes – Silver Skin Onions (Cereal, Celery, Mustard) - Lemon Rhubarb Cheesecake (Cereal, Soya) - Coffee & Chocolate Mints (Soya)	



Friday 31st May (Hungarian Formal)

<p>Standard Menu</p>	<p>Hungarian Vegetable Soup (Celery, Cereal, Milk) - Hungarian Goulash with Pork Roasted Rainbow Carrots Rice (Cereal, Sulphites, Milk, Mustard) - Raspberry-Cream Roulade (Cereal, Milk, Egg) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Hungarian Vegetable Soup (Celery, Cereal, Milk) - Hungarian Green Beans Stew Roasted Rainbow Carrots Rice (Cereal, Sulphites, Milk, Mustard) - Raspberry-Cream Roulade (Cereal, Milk, Egg) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Desire Francois Chardonnay - Huaquen Cabernet Sauvignon - Ruby Port</p>
<p>Vegan Menu</p>	<p>Hungarian Vegetable Soup (Celery, Cereal) - Hungarian Green Beans Stew Roasted Rainbow Carrots Rice (Cereal, Sulphites, Mustard) - Millionaire Short Bread Mango Ice Cream (Soya) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	

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Friday 7th June

<p>Standard Menu</p>	<p>Crab Cake with Tartar Sauce and Watercress (Egg, Crustaceans, Cereal, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Grilled Chicken Supreme Dauphinoise Potato Creamy Mushroom Sauce Cassoulet Of Butterbeans (Milk, Sulphites, Celery, Cereal, Mustard)</p> <p>-</p> <p>BA Bake Off Winner Dessert (???)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Vegetable Cake with Tartar and Watercress (Egg, Tree Nuts, Cereal, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Roasted Pressed Aubergine Dauphinoise Potato Creamy Mushroom Sauce Cassoulet Of Butterbeans (Milk, Celery, Mustard)</p> <p>-</p> <p>BA Bake Off Winner Dessert (???)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay - Apaltagua Gran Verano Carmenere Rose - Moscato Brisa Vistamar</p>
<p>Vegan Menu</p>	<p>Vegetable Cake with Tartar and Watercress (Tree Nuts, Cereal, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Roasted Pressed Aubergine Garlic Potato Creamy Mushroom Sauce Cassoulet Of Butterbeans (Celery, Soya, Mustard)</p> <p>-</p> <p>BA Bake Off Winner Dessert (???)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	