



Friday 5th October 2018 - Oktoberfest

<p>Standard Menu</p>	<p>Obatzda with Brezen <i>(Homemade spiced cheese beer spread from Bavaria-Germany with Pretzel)</i> (Milk, Egg, Wheat, Sulphites)</p> <p>Brathendi Bratkartoffeln <i>(Roast-Chicken with Chips and Red Cabbage)</i> (Milk, Celery, Sulphites)</p> <p>Rote grütze <i>(Red Berry Fruit Compote)</i> (Soya, Milk, Egg)</p> <p>Cheese and Port (Milk, Celery, Wheat)</p> <p>- Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Mapuche Merlot Apaltagua Chile 2017 - Chardonnay Desire Francois Vin De France 2016 - College Ruby Port</p>
<p>Vegetarian Menu</p>	<p>Obatzda with Brezen (Milk, Wheat, Sulphites)</p> <p>Kasespatzle <i>(Cheese German Pasta Casserole)</i> (Egg, Wheat, Milk)</p> <p>Rote Grutze (Soya, Milk, Egg)</p> <p>Cheese and Port (Milk, Celery, Wheat)</p> <p>- Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u></p> <p>Apple Juice - Raspberry Lemonade - Hildon Still Water - Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>- Obatzda with Brezen (Wheat, Sulphites)</p> <p>- Kasespatzle <i>(Cheese German Pasta Casserole)</i> (Wheat)</p> <p>- Rote grutze (Soya)</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>- Coffee & Chocolate Mints (Soya)</p>	



Friday 12th October 2018 - Tbilisoba

<p>Standard Menu</p>	<p>Xachapuri and Salad (Egg and Cheese Bread) (Wheat, Milk)</p> <p>Chakhokhbili (Chicken cooked with Tomato, Onions and Coriander) Roast Potatoes Flat Bread (Sulphites, Wheat)</p> <p>Georgian Style Bird's Milk (Chocolate and Vanilla Cream Layer Cake) (Wheat, Milk, Egg, Sulphites, Soya)</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Xachapuri and Salad (Wheat, Milk, Egg)</p> <p>-</p> <p>Ajafsandali (Ratatouille) Roast Potatoes Flat Bread (Wheat)</p> <p>-</p> <p>Georgian Style Bird's Milk (Wheat, Milk, Egg, Sulphites, Soya)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Fuzion Chenin Torrontes Zuccardi 2016</p> <p>-</p> <p>Tempranillo Castillo de Benizar La Macha Spain 2017</p> <p>-</p> <p>Moscatel De Setubal</p> <p><u>Soft Drinks:</u></p> <p>Apple Juice</p> <p>-</p> <p>Elderflower Presse</p> <p>-</p> <p>Hildon Still Water</p> <p>-</p> <p>Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Xachapuri and Salad (Wheat)</p> <p>-</p> <p>Ajafsandali (Ratatouille) Roast Potatoes Flat Bread (Wheat)</p> <p>-</p> <p>?</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 19th October 2018 – Nine Emperor God’s Festival

<p>Standard Menu</p>	<p>Thai Pumpkin Soup (Crustaceans) - Thai Green Curry Jasmine Rice (None) - Thai Sweet Sticky Rice With Mango (Sesame) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Thai Pumpkin Soup (None) - Thai Green Curry Jasmine Rice (None) - Thai Sweet Sticky Rice With Mango (Sesame) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Spinyback Chardonnay Nelson 2016 - Gran Verano Carmenere Rose Apaltagua Chile 2017 - College Ruby Port</p> <p><u>Soft Drinks:</u> Apple Juice - Apple & Rhubarb Presse - Hildon Still Water - Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Thai Pumpkin Soup (None) - Thai Green Curry Jasmine Rice (None) - Thai Sweet Sticky Rice With Mango (Sesame) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	



Friday 26th October – Señor de Los Milagros, Peru

<p>Standard Menu</p>	<p>Papa a la Huancaína <i>(Boiled yellow potatoes covered with an even spicy creamy cheese sauce)</i> (Milk, Egg, Sulphites)</p> <p>Lomo Saltado Chips <i>(Peruvian steak and chips)</i> (Sulphites, Soya, Wheat)</p> <p>Turrón de Doña Pepa <i>(Sweet, Sticky, Anise-flavored Treat. Like Fruitcake)</i> (Sesame, Wheat, Egg, Milk)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Alianza Sauvignon Blanc Central Valley Chile 2016 -</p> <p>Luis Filippé Edwards Cabernet Sauvignon 2016 -</p> <p>Moscatel De Setubal</p>
<p>Vegetarian Menu</p>	<p>Papa a la Huancaína (Milk, Egg, Sulphites)</p> <p>-</p> <p>Tacu Tacu with Fried Egg <i>(Fried Rice with Plantain, Chilli + Green Beans)</i> Salad (Egg)</p> <p>-</p> <p>Turrón de Doña Pepa (Sesame, Wheat, Egg, Milk)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u></p> <p>Apple Juice -</p> <p>Traditional Lemonade -</p> <p>Hildon Still Water -</p> <p>Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Papa a la Huancaína (Sulphites)</p> <p>-</p> <p>Tacu Tacu <i>(Fried Rice with Plantain, Chilli + Green Beans)</i> Salad (None)</p> <p>-</p> <p>Turrón de Doña Pepa (Sesame, Wheat)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 2nd November - Halloween

<p>Standard Menu</p>	<p>Haddock Ceviche <i>(Cured Haddock with Lime and Chilli)</i> (Fish) - Chicken Mole <i>(Chicken cooked in Chilli and Chocolate)</i> Coriander Rice Roasted Pumpkin (Soya, Milk) - You Won't Hear Them Screaming Or See Them Coming (Soya, Milk, Egg, Wheat, Tree Nuts) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Allamando Pinot Grigio 2017 - Gran Verano Carmenere Rose Apaltagua Chile 2017 - College Ruby Port</p> <p><u>Soft Drinks:</u> Apple Juice - Cucumber & Mint Presse - Hildon Still Water - Hildon Sparkling Water</p>
<p>Vegetarian Menu</p>	<p>Vegetable Ceviche (None) - Vegetable Mole Coriander Rice Roasted Pumpkin (Tree Nuts, Soya, Milk) - You Won't Hear Them Screaming Or See Them Coming (Soya, Milk, Egg, Wheat, Tree Nuts) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u> Apple Juice - Cucumber & Mint Presse - Hildon Still Water - Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Vegetable Ceviche (None) - Vegetable Mole Coriander Rice Roasted Pumpkin (Tree Nuts, Soya) - You Won't Hear Them Screaming Or See Them Coming (Soya, Wheat, Tree Nuts) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u> Apple Juice - Cucumber & Mint Presse - Hildon Still Water - Hildon Sparkling Water</p>



Friday 9th November - Diwali

<p>Standard Menu</p>	<p>Tandoori Paneer Tikka <i>(Tandoori Indian Cheese)</i> (Milk) - Rogan Josh (Lamb) <i>(Lamb with a gravy flavored with garlic, ginger and aromatic spices)</i> Naan Rice (Milk, Mustard, Wheat) - Kaju ki Barfi <i>(Cashew Nut Fudge)</i> Kaffir Lime Leaf Sorbet (Egg, Tree Nuts, Milk) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Cabernet Rosado Castillo de Benizar La Macha Spain 2017 - Cabernet Sauvignon Andes Peaks Central Valley Chile 2015/16 - College Ruby Port</p>
<p>Vegetarian Menu</p>	<p>Tandoori Paneer Tikka (Milk) - Vegetable and Cashew Biryani <i>(Mixed Rice Dish)</i> Naan (Tree Nuts, Milk, Mustard) - Kaju ki Barfi Kaffir Lime Leaf Sorbet (Egg, Tree Nuts, Milk) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u></p> <p>Apple Juice - Botanical Juniper & Tonic - Hildon Still Water - Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Tandoori Vegan Tikka (Milk) - Vegetable and Cashew Biryani <i>(Mixed Rice Dish)</i> Naan (Tree Nuts, Mustard) - Kaju ki Barfi Kaffir Lime Leaf Sorbet (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	



Friday 16th November – Inrocks Festival, France

<p>Standard Menu</p>	<p>Smoked Mackerel Vol-Au-Vent (Wheat, Egg, Milk, Sesame)</p> <p>-</p> <p>Blanquette De Pork <i>(White Pork Casserole)</i></p> <p>Chilli Garlic Mash Potato (Milk, Wheat, Sulphites)</p> <p>-</p> <p>Crème Brûlée (Milk, Egg)</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>Vegetarian Menu</p>	<p>Tomato And Smoked Aubergine Vol-Au-Vent (Wheat, Egg, Fish, Milk)</p> <p>-</p> <p>French Chard Tart Vegetarian (Tree Nut, Milk, Wheat, Egg)</p> <p>-</p> <p>Crème Brûlée (Milk, Egg)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p>Chenin Torrontes Fuzion Zuccardi 2016</p> <p>-</p> <p>Shiraz Rose Classic Collection Western Cape 2015</p> <p>-</p> <p>College Ruby Port</p> <p><u>Soft Drinks:</u></p> <p>Apple Juice</p> <p>-</p> <p>Raspberry Lemonade</p> <p>-</p> <p>Hildon Still Water</p> <p>-</p> <p>Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Tomato And Smoked Aubergine Vol-Au-Vent (Wheat, Sesame)</p> <p>-</p> <p>French Chard Tart Vegetarian (Tree Nut, Wheat)</p> <p>-</p> <p>Vanilla Pannacotta (Soya)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 23rd November – Thanksgiving

<p>Standard Menu</p>	<p>Leek Soup with Chilli and Crème Fraiche (Milk, Sulphites) - Roast Duck with Lemon and Garlic Stuffing Red Onion Relish Gravy Red Cabbage Sautéed Potatoes (Wheat, Milk, Sulphites) - Pumpkin Pie (Wheat, Milk, Egg) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p>
<p>Vegetarian Menu</p>	<p>Leek Soup with Chilli and Crème Fraiche (Milk) - Carrot Mushroom and Hazelnut Tart Red Onion Relish Gravy Red Cabbage Sautéed Potatoes (Tree Nuts, Wheat, Milk) - Pumpkin Pie (Wheat, Milk, Egg) - Coffee & Chocolate Mints (Soya)</p>	<p>Desire Francois Chardonnay Vin de France 2016 - Tempranillo Castillo de Benizar La Macha Spain 2017 - Brown Brothers Late Harvest Muscat2016</p> <p><u>Soft drinks:</u></p>
<p>Vegan Menu</p>	<p>Leek Soup with Chilli and Almond Milk (Tree Nuts) - Carrot Mushroom and Hazelnut Tart Red Onion Relish Gravy Red Cabbage Sautéed Potatoes (Tree Nuts, Wheat) - Pumpkin Pie (Wheat) - Coffee & Chocolate Mints (Soya)</p>	<p>Apple Juice - Spiced Ginger Punch - Hildon Still Water - Hildon Sparkling water</p>



Thursday 29th November – Christmas Dinner

<p>Standard Menu</p>	<p>Prawn Cocktail (Crustacean, Mustard, Egg, Sulphites) - Roast Turkey Sage and Onion Stuffing Pigs in Blankets Cranberry Sauce – Gravy Roast Potatoes Brussel Sprouts with Chestnuts (Wheat, Sulphites, Tree Nuts, Celery, Milk) - Christmas Pudding Brandy Butter (Wheat, Milk, Sulphites, Egg, Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Alianza Sauvignon Blanc 2016 - Gran Selection Favoritos Luis Filipe Edwards 2016/17 Merlot - Moscatel De Setubal</p>
<p>Vegetarian Menu</p>	<p>Roast Plum Tomato Soup Watercress Purée (Milk) - Mediterranean Vegetable Tart Baton Carrots (Wheat, Milk, Egg) - Christmas Pudding Brandy Butter (Wheat, Milk, Sulphites, Egg, Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u></p> <p>Apple Juice - Festive Fruit Punch - Hildon Still Water</p>
<p>Vegan Menu</p>	<p>Roast Plum Tomato Soup Watercress Purée (None) - Mediterranean Vegetable Tart Baton Carrots (Wheat) - Christmas Pudding Brandy Butter (Wheat, Sulphites, Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	



Wednesday 5th December - Feast

<p>Standard Menu</p>	<p>Creamy Mushroom Soup (Milk) - Lobster Roll (Crustaceans, Celery, Egg, Sulphites) - Fillet of Beef with Madeira Sauce Broccoli Florets Sweet Potato Fondant (Sulphites) - Chocolate Fondant with Vanilla Ice Cream (Wheat, Milk, Eggs, Soya) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Morning Fog Chardonnay Wente Winerys 2015 (served with starter & Fish Course) - Lucchine Valpolicello Classico 2013 - Warres Optima 10 (served with Dessert & Cheese Course)</p>
<p>Vegetarian Menu</p>	<p>Creamy Mushroom Soup (Milk) - Grilled Halloumi Salad (Milk) - Shallot Tart-Tatin with Goat's Cheese (Wheat, Milk, Sulphites) - Chocolate Fondant with Vanilla Ice Cream (Wheat, Milk, Eggs, Soya) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Soft Drinks:</u> Apple Juice - Spiced Ginger Punch - Hildon Still Water - Hildon Sparkling Water</p>
<p>Vegan Menu</p>	<p>Creamy Mushroom Soup (None) - Tofu Salad (Sesame, Wheat, Sulphites) - Shallot Tart-Tatin with Goat's Cheese (Wheat, Milk, Sulphites) - Chocolate Fondant with Vanilla Ice Cream (Wheat, Soya) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	<p>Hildon Sparkling Water</p>