

Michaelmas Term 2023 Dinner Menus – Subject to change

Hall Dinners

<u>Tapas Hall - Tues 10 October</u> Chorizo sausage, Olive & Cheese (V) Espinacas a la Catalana (spinach, pine nut, apple & raisin) (V) Seafood Paella Tortilla Espanola (Potato & onion omelette) (V) Breads **** Tarta De Santiago (almond cake)	<u>60's Hall - Tues 17 October</u> Rump Steak, Diana Sauce, Chips & Salad Vegetable quiche, Chip & Salad *** Pineapple Upside Down Cake, Custard	<u>Diwali Hall – Tues 24 October</u> Lentil Dhail & Onion Bhaji ** Chicken Biryani, Cucumber Raita & Papadam Vegetable Biryani, Cucumber Raita & Papadam (V) ** Rasmalai
<u>Halloween Hall – Tues 31 October</u> Witches braw (Pea & Bacon broth) ** Devil Chicken & Chorizo Stew Jack O'Lantern pepper (V) ** Chocolate Graveyard	<u>Bonfire Hall – Tues 7 November</u> Firecracker Chicken Wings & Blue Cheese Sauce Firecracker Cauliflower & Blue Cheese Sauce (V) *** Catherine Wheel Banger & Mash Vegetable Bangers & Mash *** Toffee Apple Bread & Butter Pudding, Ginger Ice Cream	<u>Polish Hall – Tues 14 November</u> Fasolka Po Bretonska (V) ** Zrazy, Dill New Potatoe & Red Cabbage Stuffed Cabbage Leaf, Dill New Potatoe & Red Cabbage ** Polish Honey Cake & Honey Vodka Cream
<u>Thanksgiving Hall – Tues 21 November</u> Leek & Potato Chowder (V) *** Turkey, Stuffing, Yam & Steamed Vegetables Nut Roast, Yam & Steamed Vegetables (V) *** Bourbon Pumpkin Pie, Cinnamon Ice Cream	<u>St Andrew's Hall – Tues 28 November</u> Cullen Skink *** Lamb, Black Pudding & Mustard Hot Pot, Skirlie Mash Roasted Vegetable Hot Pot, Skirlie Mash (V) *** Dundee Cake, Whisky Cream	<u>Christmas Hall – Tues 5 December</u> Celeriac & Cranberry Soup (V) *** Christmas Glazed Ham, Seasonal Vegetables Leek & Tarragon Tart, Seasonal Vegetables (V) *** Mini Christmas Cake, Eggnog Sauce

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Special Dinners

<u>Welcome Dinner 1 – Mon 30 October</u> Beetroot & Orange Risotto (V) ** Moroccan Spiced Chicken, Cous Cous & Mint Yoghurt Stuffed Pepper, Cous Cous & Mint Yoghurt ** Lemon Parfait, Raspberry Sorbet	<u>Welcome Dinner 2 - Mon 6 November</u> Roast Butternut & Sage Soup (V) ** Beef Bourguignon, Caramelised Onion Mash & Greens Vegetable Bourguignon, Caramelised Onion Mash & Green (V) ** Warm Apple & Cinnamon Crumble	<u>Welcome Dinner 3 - Mon 13 November</u> Wild Mushroom Soup (V) ** Pan Fried Coley, Jerusalem Artichoke & Hazelnut Risotto Grilled Halloumi, Jerusalem Artichoke & Hazelnut Risotto (V) ** Sticky Toffee Pudding, Vanilla Ice Cream
<u>Special Dinner – Friday 21 October</u> Grilled Mackerel, Cardamon & Horseradish Beetroot & Horseradish Salad (V) ** Corn Fed Chicken, Smoked Shallot & Jerusalem Artichoke Mushroom & Squash Filo Tart (V) ** Apple, Lavender & Burnt Butter Tart	<u>Special Dinner – Friday 3 November</u> Watercress Soup, Beetroot & Creamed Cheese Tortellini (V) ** Braised Beef Blade, Calvo Nero & Pumkin Miso Glazed Celeriac, Calvo Nero & Pumkin (V) ** Pecan Pie, Cinnamon Ice Cream	<u>Special Dinner – Friday 17 November</u> Game Terrine, Toasted Brioche & Chutney Mushroom & Thyme Pate, Toasted Brioche (V) ** Roasted Hake, Crab Gratin & Confit Lemon Roasted Beetroot & Goat Cheese (V) ** White Chocolate & Banana Mousse, Peanut Butter
<u>Michaelmas Term Feast - Friday 24 November</u> Curried Parsnip Soup, Onion Bhaji (V) ** Sea Trout, Fennel Salad & Champagne Sauce Kohlrabi Terrine, Fennel Champagne Sauce ** Roasted Pheasant, Salsify & Wild Mushroom Cauliflower Steak, Salsify & Wild Mushroom (V) ** Cheese ** Blackberries, Apple Cake & Honey Ice Cream Sliced Fruit	<u>Black Tie Dinner – Friday 1 December</u> Warm Salad Of Spiced Pumpkin (V) ** Beer Braised Beef Rib, Watercress And Blue Cheese Roasted Root Vegetable Wellington, Watercress And Blue Cheese (V) ** Cheese And Fruit ** Pear And Almond Frangipane Tart	<u>Christmas Special Dinner – Friday 8 December</u> Smoked Salmon, Poached Egg & Hollandaise Spinach, Poached Egg & Hollandaise (V) ** Stuffed Turkey & Trimmings Sage, Onion & Parsnip Roulade (V) ** Sherry-Soaked Fruit, Almond & Marzipan Ice Cream

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Special Dinners

Tasting Dinner – Wednesday 13 December

Jerusalem Artichoke Soup, Wild Mushroom

Goose Pithivier, Celeriac & Chestnut

Vegetable Pithivier, Celeriac & Chestnut (V)

Fish Curry

Roast Cauliflower Curry (V)

Cranberry & Clementine Sorbet

Venison, Beetroot, Sprouts & Chocolate (Cooked
Pink)

Beetroot & Goats Cheese Ravioli, Sprouts

Cheese

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Chocolate, Almond & Passion Fruit