

Hilary Term 2024 Hall and Special Dinner Menus – Subject to change

Hall Dinners

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| <p align="center"><u>Game Hall – Tuesday 16 January</u></p> <p align="center">Pigeon & Pear Salad Beetroot & Pear Salad (V) **</p> <p align="center">Game Suet Pudding, Roasted Root Vegetables Vegetable Suet Pudding, Roasted Root Vegetables (V) **</p> <p align="center">Chocolate Forest</p> | <p align="center"><u>Master's Buffet – Monday 22 January</u></p> <p align="center">Chicken & Leek Pie, Gratin Potatoes & Peas Leek & Celeriac Pie, Gratin Potatoes & Peas (V) **</p> <p align="center">Spiced Apple Cobbler & Custard</p> | <p align="center"><u>Burns Night – Tuesday 23 Jan</u></p> <p align="center">Cock a Leekie Soup Leek & Potato Soup (V) ***</p> <p align="center">Haggis, Neeps & Tatties (V) Vegetable & Barley Haggis, Neeps & Tatties ***</p> <p align="center">Raspberry Cranachan</p> |
| <p align="center"><u>Master's Buffet – Monday 29 January</u></p> <p align="center">Beef Stew & Herb Dumpling, Winter Greens Root Vegetable Stew & Herb Dumping, Winter Greens (V) **</p> <p align="center">Sticky Toffee Pudding</p> | <p align="center"><u>Smoke House Hall – Tuesday 30 January</u></p> <p align="center">Pulled Pork, Apple Wood Smoked Chicken, & Bratwurst Smoked tofu, Halloumi & Veggie Sausage (V) All Served with Chips, Slaw & Spicy Beans ***</p> <p align="center">Banoffee Cheesecake</p> | <p align="center"><u>Lunar New Year Hall – Tuesday 6 February</u></p> <p align="center">Soy & Ginger Baked Fish Citrus Chicken Vegetable Stir Fry (V) Crispy Egg Plant (V) Served with Longevity Noodles **</p> <p align="center">Chinese New Year Steamed Prosperity Cake</p> |
| <p align="center"><u>Valentines Hall – Tuesday 13 February</u></p> <p align="center">Melting Pots Baked Camembert & Bread (V) (served along the table) **</p> <p align="center">I Love Pie Beef & Ale Pie, Creamy Mash & Red Cabbage Vegetable & Mushroom Pie, Creamy Mash & Red Cabbage (V) **</p> <p align="center">Layers Of Love Chocolate Layer Cake</p> | <p align="center"><u>Thai Hall – Tuesday 20 February</u></p> <p align="center">Tom Yum Hed Spicy Soup (V) ***</p> <p align="center">Thai Chicken Green Curry, Sticky Rice Thai Green Vegetable & Tofu Curry, Sticky Rice (V) ***</p> <p align="center">Banana & Coconut Cake, Mango Sauce</p> | <p align="center"><u>St David's Day Hall – Tuesday 27 February</u></p> <p align="center">Rarebit Loaded Potato Skins (V) **</p> <p align="center">Lamb Cawl (Traditional Welsh Stew) Vegetable Cawl (V) **</p> <p align="center">Welsh Cakes, Caramel Sauce</p> |

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| <u>Medieval Hall – Tuesday 5 March</u> (Served Along the Table) Roasted Pork Loin, Topside of Beef Onion & Herb Tart, Potato Cake (V) Served with Roast Potatoes & Seasonal Vegetables *** Baked Apple | <u>St Patrick's Day Hall – Tuesday 12 March</u> Leek & Cheddar Soup, Soda Bread (V) ** Corned Beef & Champ Mash Irish Vegetable Stew, Champ Mash (V) ** Chocolate & Guinness Pudding | |
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Special Dinners

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| <u>Special Dinner – Friday 26 Jan</u> Crispy Pigs Cheek, Blood Orange Roasted Artichoke Terrine & Blood Orange Salad (V) ** Roasted Pheasant, Spiced Butternut, Bread Sauce & Bacon Spiced Butternut, Creamed Goats Cheese & Chilli (V) ** Ginger Bread, Caramel & Clotted Cream | <u>Special Dinner – Friday 9 February</u> Beetroot & Orange Soup, Tempura Cheese Tortellini (V) ** Coconut cod curry Paneer & Coconut Curry (V) ** Blood Orange & Custard Tart | <u>Academic Supervisors Dinner – Wednesday 21 February</u> Truffle Cheese Soufflé (V) ** Braised Blade of Beef, Potato Terrine & Wild Mushroom Shallot Tarte Tatin, Wild Mushroom (V) ** Spiced Pear & Clotted Cream |
| <u>Special Dinner – Friday 23 February</u> Potato & Mushroom Risotto (V) ** Roasted Venison, Beetroot & Blue Cheese Root Vegetable Pithivier, Beetroot & Blue Cheese ** Vanilla Cream, Burnt Orange & Croissant ice cream | <u>Special Dinner – Friday 1 March</u> Spiced Butternut & Hazelnut Risotto (V) ** Trio of Pork, Sweet Potato & Red Cabbage Roasted Vegetable Terrine, Sweet Potato & Red Cabbage (V) ** Cheese ** Bitter Chocolate & Caramel | |

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| <p><u>Tasting Dinner – Wednesday 20 March</u></p> <p>Roasted Carrot Soup, Homemade Ricotta & Lemon (V) **</p> <p>Cauliflower, Hazelnut Pesto (V) **</p> <p>Lobster & Sea Trout Ravioli, Lobster Bisque Beetroot & Thyme Ravioli (V) **</p> <p>Rhubarb & Ginger Sorbet **</p> <p>Black Treacle Cured Beef Sirloin, Smoked Leek & Bone Marrow</p> <p>Black Treacle Cured Celeriac, Smoked Leek (V) **</p> <p>Blue Cheese, Red Onion & Pear **</p> <p>Earl Grey, Lemon & White Chocolate</p> | | |
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