

BA DINNER MENUS

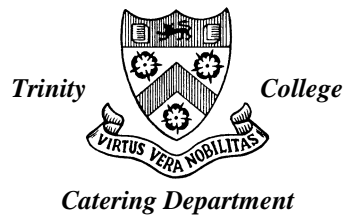
MICHAELMAS 2016

| DATE | MENU | VEGETARIAN |
|---|--|--|
| Friday 7 October Freshers Wines: | Crab Cakes with Jalapeno Tartar Sauce - Boneless Duck Breast with Blueberry demi-glace Roasted Potatoes & Turnips Braised Red Cabbage - Sticky Toffee Pudding with Vanilla Ice Cream - Cheese & Port - Coffee & Chocolate Mints | Asparagus and Feta Frittata - Beetroot, Apple & Blue Cheese Bake |
| Wednesday 12 October Americas Wines: | Fresh Corn & Tomato Soup - Shredded Beef with Tomatoes & Peppers Black Beans & Rice Carrot & Pineapple Slaw (with Cayenne) - Passion Fruit Cream with Chocolate Fondant - Coffee & Chocolate Mints | Vegetarian Meatballs with Tomato Sauce |
| Friday 21 October Apple Day Wines: | White Gazpacho with Grapes & Crispy Prosciutto - Cider Braised Chicken with Apples, Bacon & Sage Mashed Potatoes with Olive Oil Rosemary Broccoli - Blackberry & Apple Upside Down Cake - Cheese & Port - Coffee & Chocolate Mints | White Gazpacho with Grapes - Spinach, Artichoke & Feta Filo Pie |

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| Friday 28 October Halloween Wines: | Browned Gnocchi, Bacon, Caramelized Onions, Sage & Parmesan Cream - Moroccan white fish, olives & tomatoes Braised Chickpeas with Clams Roasted Peppers, Red Onion, Pesto Dressing topped with toasted Pumpkin Seeds - Pineapple Sorbet with Fresh Mango & Mint Syrup - Coffee & Chocolate Mints | Browned Gnocchi, Mushroom, Caramelize Onions, Sage & Parmesan Cream - Moroccan spiced Aubergines with Yoghurt |
| Friday 4 November Wines: | Smoked Salmon, Red Onion & Capers - Roasted Guinea Fowl with Lardons & Baby Onions in a butter sauce Fried Potatoes Roasted Carrots with Cumin - Macaroons with Green Tea Ice Cream - Cheese & Port - Coffee & Chocolate Mints | Vichysoisse - Mushroom & Brie stuffed Yorkshire Puddings |
| Friday 11 November Wines: | Roasted Tomatoes & Basil Sourdough Bruschetta - Pork tenderloin scallopini with tomato-gorgonzola sauce Puy Lentil Salad Braised Kale with Hazelnut Butter - Vanilla Pannacotta with Strawberries & Caramel Sauce - Coffee & Chocolate Mints | Creamy Fettuccine with Corn & Arugula |



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| Friday 18 November Wines: | Pâté de Campagne with pickles - Beef Stroganoff Creamy Polenta with Chives Edamame succotash - Blackberry Shortcake with Clotted Cream - Cheese & Port - Coffee & Chocolate Mints | Caramelized Onion & Olive Tart - Wild Mushroom Stroganoff |
| Friday 25 November Wines: | Salad of Fennel, Beetroot & Boiled Egg with Mustard, Raspberry & Lemon Dressing - Baked Plaice in Parsley Sauce Ginger glazed Turnips Garlic Sautéed Sugar Snap Peas - Pumpkin & Ginger Cheesecake - Coffee & Chocolate Mints | Baked Crêpe with Spinach, Mushroom & Smoked Cheese |
| Thursday 1 December Wines: | Shellfish Bisque - Roast Turkey with Sage & Onion Stuffing Pigs in Blankets, Cranberry Sauce & Gravy Roast Potatoes Brussel Sprouts with Chestnuts Baton Carrots - Christmas Pudding with Brandy Sauce - Mini Mince Pies Coffee & Infusions | Roast Plum Tomato Soup with Watercress Purée - Mediterranean Vegetable Tart with Fondant Potato |



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| <p>Wednesday 7 December</p> <p>Feast</p> <p>Wines:</p> | <p>Black Bean Cakes, Salsa Fresca with smoked Chilli Sour Cream</p> <p>-</p> <p>Steamed Mussels with Fennel-Saffron Broth</p> <p>-</p> <p>Roasted Belly Pork with Crackling & Spiced Apple</p> <p>Butternut Squash Purée</p> <p>Roasted Shallots & Courgettes</p> <p>-</p> <p>Mulled Winter Berries with Cinnamon Ice Cream & Pain-de-pieces</p> <p>-</p> <p>Cheese & Port</p> <p>-</p> <p>Coffee & Macaroons</p> | <p>Potato-corn croquettes with Grilled Tomato Coulis</p> <p>-</p> <p>Spinach, Ricotta, Aubergine & Artichoke Cannelloni</p> |