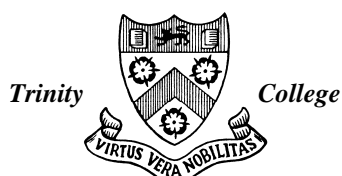


BA DINNER MENUS

LENT 2017

DATE	MENU	VEGETARIAN
Friday 20 January	<p>Chestnut, Leek & Mushroom Tart with Thyme Cream Sauce</p> <p>-</p> <p>Pork Scalopini with Tomato & Garlic Compote</p> <p>Herb Diced Potatoes</p> <p>Mescaline Salad</p> <p>-</p> <p>Sachertorte</p> <p>-</p> <p>Cheese & Port</p> <p>-</p> <p>Coffee & Chocolate Mints</p>	<p>(Vegan) Cheese, Watermelon & Pumpkin Seed Salad</p> <p>-</p> <p>Moroccan Spiced Vegetable Strudel</p>
Friday 27 January Burns Night	<p>Traditional Scottish Smoked Salmon</p> <p>-</p> <p>Haggis, Neeps & Tatties</p> <p>Whiskey Sauce</p> <p>-</p> <p>Cranachan with Raspberry Compote</p> <p>-</p> <p>Coffee & Chocolate Mints</p>	<p>Bubble & Squeak Risotto</p> <p>-</p> <p>Vegetarian Haggis, Neeps & Tatties</p>
Friday 3 February	<p>French Onion Soup with Gruyère Croûtons</p> <p>-</p> <p>Grilled Swordfish</p> <p>Warm Pomegranate Couscous</p> <p>Artichoke, Feta & Cherry Tomato Salad</p> <p>-</p> <p>Crème Brûlée Ice Cream</p> <p>-</p> <p>Cheese & Port</p> <p>-</p> <p>Coffee & Chocolate Mints</p>	<p>French Onion Soup with (GF) Croûtons</p> <p>-</p> <p>Aubergine & Quinoa Cannelloni</p>

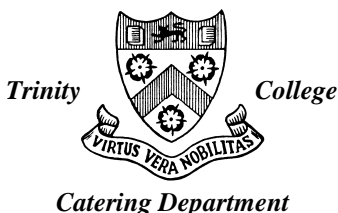


Catering Department

BA DINNER MENUS

LENT 2017

DATE	MENU	VEGETARIAN
Friday 10 February	Beetroot Soup with Saffron Yoghurt - Pan-fried Goose Braised Red Cabbage with Apple Roasted New Potatoes Shallot & Green Bean Salad - Rhubarb Sorbet with Pistachio Brittle - Coffee & Chocolate Mints	Buckwheat Stuffed Beef Tomatoes
Friday 17 February BA Valentine Feast	Crayfish & Mango Salad - Chicken & Wild Mushroom Consommé - Fillet Steak Rossini, Truffle Jus Dauphinoise Potatoes Green Beans Cherry Tomatoes - Date Bread & Butter Pudding Coffee Ice Cream - Cheese & Port - Coffee & Candid Orange Sticks	Avocado & Mango Salad - Wild Mushroom Consommé - Black Bean Cakes with Salsa Fresca & Smoked Chilli Sour Cream Cocotte Potatoes
Friday 24 February	Tomato Soup with a Pea & Mint Tortellini - Cornfed Chicken, Leek Sauce Potato & Celeriac Rave Broccoli with Toasted Almonds - Chocoalte Fondant Vanilla Ice Cream, Raspberry Coulis - Cranberry & Raspberry Tea	Tofu Croquettes, Leek Sauce



BA DINNER MENUS

LENT 2017

DATE	MENU	VEGETARIAN
Friday 3 March St David's Day	Stuffed Field Mushrooms with Welsh Rarebit Frizzle, Endive & Chive Salad - Grilled Whole Trout Braised baby gems with Pea & Mint & Smokey Bacon - Welsh Cakes, Roasted Apricots Vanilla Ice Cream - Welsh Cheese & Port - Coffee & Chocolate Mints	Deep fried Potato, Leek & Caerphilly Risotto Braised baby gems with Pea & Mint
Friday 10 March Sustainable Dinner	Beetroot Terrine with Fairtrade Green Bean, Orange & Hazelnut Salad, Goat's Curd - Local 2 Bone Rack of Lamb Local Vegetable Ratatouille Boulangère Potatoes with Rosemary & Garlic - Fairtrade Chocolate Mousse, Pulled Cream, Crushed Pistachios & Fairtrade Banana Crisps - Norfolk White Lady Cheese & Oatcakes - Fairtrade Tea & Coffee	
Wednesday 15 March St Patrick's Day	Potato & Truffle Cream Soup - Rosemary & Garlic Irish Lamb Rump Colcannon Roasted Root Vegetables - Bailey's Irish Cheesecake - Irish Cheese & Port - Coffee & Chocolate Mints	Roasted Veg & Pearl Barley Risotto Deep fried leeks