

**Formal Hall**

**Monday 12<sup>th</sup> June**

**Beetroot terrine, whipped goats cheese, dressed leaves (V)**

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**Roasted chicken breast, braised baby gem, peas al a francaise, dauphinoise potato**

**Slow roasted mushroom topped with spinach, feta cheese and topped with a poached egg, braised baby gem, peas al a francaise, dauphinoise potato (V)**

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**Cherry Bakewell Tart, almond Chantilly**

**Tuesday 13<sup>th</sup> June**

**Crispy brie, ale chutney, dressed leaf (V)**

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**Soy and Honey Pork belly, Cauliflower puree, steamed bok choy, baked sweet potato, soy and honey jus**

**Teriyaki glazed Tofu and pepper stack , Cauliflower puree, steamed bok choy, baked sweet potato, coriander, chilli and pepper salsa (V)**

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**Summer berry parfait, Italian meringue, coulis**

**Wednesday 14<sup>th</sup> June**

**Som Tam – Thai green papaya salad**

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**Red Thai seafood curry, fragrant rice**

**Red Thai vegetable curry, fragrant rice (V)**

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**Banana, lime and passionfruit brulee**

**Thursday 15<sup>th</sup> June**

**Dingley dell pork Sausage roll, tomato chutney, dressed watercress**

**Vegetarian sausage roll, tomato chutney, dressed watercress (V)**

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**Baked Coley with a mushrooms and a herb crust, crushed new potatoes, broccoli, wholegrain mustard sauce**

**Vegetarian wellington crushed new potatoes, broccoli, and wholegrain mustard sauce (V)**

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**Crème caramel with macerated sultanas**