

HIGH TABLE MENU WEEK ENDING 18th OCTOBER 2026



Wk 42 – WK3

MONDAY 12 th October	TUESDAY 13 th October	WEDNESDAY 14 th October	THURSDAY 15 th October	FRIDAY 16 th October	SATURDAY 17 th October	SUNDAY 18 th October
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
(V) Cauliflower & Potato Soup or Sushi Roll Platter with Soy Sauce, Ginger, Wasabi - Grilled Halloumi, Orange & Carrot Salad - Nicoise Salad - Pork & Leek Sausages Creamy Mustard Sauce Pan-fried New Potatoes & Chive Dressing Sautéed Sliced Carrots Peas - (V) Vegetarian Sausage – Piquant Sauce - Banoffee Tart	(V) Soup of the Day or Black Pudding Scotch Egg, Apple Sauce - Veggie Taco Salad - Salted Cod, Chickpea & Mediterranean Vegetable Salad - Pan-fried Chicken Breast Spanish Chorizo Sauce Patatas Bravas Roast Red Onion & Butternut Squash with Garlic & Thyme Broccoli - (V) Harissa Vegetable Stew - Apple Crumble with Custard	(V) Borlotti Bean, Pumpkin & Farro Soup or Wild Mushroom & Tarragon Pate, Toasted Pumpkin Bread & Pickled Red Onion - Tabbouleh - Chicken Shawarma Salad - Grilled Salmon Soy, Honey & Garlic Sauce Vegetable Fried Egg Noodles Sesame Green Beans Spring Rolls - (V) Miso Glazed Tofu & Miso Sauce - Chocolate Brownie	(V) Soup of the Day or Calamari, Lime & Sweet Chilli Mayo - Crunchy Broccoli & Cranberry Salad - Poached Salmon Caesar Salad - Beef Lasagne Chips Peas Roasted Courgettes in Herb Dressing - (V) Mediterranean Vegetable Lasagne - Spiced Pear, Toffee & Cranberry Gateau	(V) Leek & Parsnip Soup or Parma Ham, Balsamic Roasted Figs, Taleggio Cheese - Spanish Couscous Salad with Paprika, Tomato and Basil - Grilled Green Chicken Salad - Battered Haddock Homemade Tartare Sauce Chips Mushy Peas - (V) Breaded Vegetable Cakes - Plum Cake with Butter Crumble	(V) Soup of the Day - Selection of Cold Meats & Fish or Buttermilk Chicken Goujons BBQ Sauce Mac & Cheese with Crispy Fried Onions Peas Smokey Mixed Beans - (V) Quorn Goujons with BBQ Sauce - Butterscotch Banana Bread Blondies	(V) Spiced Celeriac Soup - Selection of Cold Meats & Fish or Beef Stroganoff Vegetable Pilau Rice Peas - (V) Mushroom Stroganoff - Fruit Salad & Cream
DINNER	DINNER	DINNER	DINNER	DINNER	NO DINNER – MATRICULATION DINNER	DINNER
Tomato, Basil & Mozzarella Bruschetta with Dressed Rocket Salad - Crusted Hake Cockle Parsley Sauce Hasselback Potatoes Baby Carrot Wilted Spinach - (V) Pea & Mint Fritters - Tiramisu	Smoked Chicken & Celeriac Wholegrain Mustard Remoulade Or (v) Smoked Tofu & Whole Grain Mustard Remoulade - Pork Loin Scallops Mushroom & Brandy Sauce Sauté Potatoes Creamed Leeks & Tenderstem Broccoli - (V) Shallot Tart-Tatin - Blackberry Sponge & Coconut Custard	Peppered Venison Pecorino & Herb Salad or (V) Marinated & Char-grilled Pepper, Pecorino & Herb Salad - Fried Plaice Schnitzel Lobster Bearnaise Parsley Potatoes Cauliflower Pea Puree - (V) Vegetable stuffed Courgettes - Berry Delice, Roasted Figs & Vanilla Cream - Anchovy Wheels	Whitebait or (V) Leek & Parsnip Soup - Braised Rump of Lamb Sweet Potato Mash Roast Carrots Green Beans - (V) Wild Mushroom & Garlic Arancini - Mulled Spiced Poached Pear, Brown Sugar Meringue	(V) Soup of the Day - Pan Fried Guinea Fowl Mustard Sauce Rosti Potato Roasted Mushrooms Butternut Squash - (V) Smoked Tofu Cake Roasted Cherry Tomatoes - Lemon Tart		(V) Tuscan White Bean Soup - Roasted Chicken Gravy – Cranberry Sauce Yorkshire Puddings Roast Potatoes French Beans Carrot Puree - (V) Falafel & Red Pepper Wellington, Sour Cream & Sauce - Orange & Cranberry Brioche Bread Pudding

PLEASE GIVE ADVANCED NOTICE OF SPECIAL DIETARY NEEDS WHEN BOOKING IN FOR DINNER

ALLERGIES NOTICE Some of our menu items may contain ingredients that are listed in the European Directives 2003/89/EC and 2006/142/EC and subsequent Food Information for Consumers Regulation (EU) No. 1169/201. They are: Eggs, Milk, Fish, Crustaceans, Molluscs, Tree Nuts, Sesame Seeds, Cereals containing Gluten, Soya, Celery & Celeriac, Mustard, Lupin, Sulphur Dioxide & Sulphites. There is also a small risk that tiny traces of these allergens may be found in other dishes produced on these premises, and that we understand the dangers to those with severe allergies.

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