

HIGH TABLE MENU WEEK ENDING 11th OCTOBER 2026



WK41 (WK2)

MONDAY 5 th October	TUESDAY 6 th October	WEDNESDAY 7 th October	THURSDAY 8 th October	FRIDAY 9 th October	SATURDAY 10 th October	SUNDAY 11 th October
LUNCH (V) Creamy Sweet Potato Soup - Sushi Roll Platter with Soy Sauce, Ginger, Wasabi - Black & White Rice Salad with Cumin Roasted Squash & Toasted Pumpkin Seeds - Salmon Cobb Salad - Chicken, Ham & Leek Pie Individual Potato Gratin Peas Crushed Carrot (V) Cheese & Onion Pie - Sticky Toffee Cheesecake DINNER Venison & Beef Shin Terrine Red Onion Chutney & Micro Leaf Salad or (V) Grilled Vegetable Terrine, Red Onion Chutney, Micro Leaf Salad - Grilled Salmon Cream Sauce Sage & Butternut Squash Risotto Broccoli - (V) Whipped Feta & Roasted Carrot Tart - Blackberry Queen of Puddings	LUNCH (V) Soup of the Day - (V) Grilled Vegetable Tart - Roasted Cauliflower Salad with Chopped Egg & Red Onion - Grilled Tuna & Avocado Salad, Lemon Dressing - Pan-fried Butterfly Chicken Breast with Creamy Smoked Paprika & Mushroom Sauce Whole Wheat Fusilli Pasta Pan-fried Courgettes Green Beans - (V) Chickpea & Spinach Spring Vegetable Spanish Stew - Second Fruit Brioche Bread & Butter Pudding with Custard NO DINNER – FELLOWSHIP ADMISSION DINNER	LUNCH (V) Roasted Pumpkin Soup or Wild Boar Pate with Plums & Red Onion Chutney - Beetroot, Grilled Halloumi Salad with Pomegranate & Dill - Pesto Orzo Chicken Salad - Sea Bream with Lemon and Caper Sauce Pan-fried New Potatoes with Spring Onions Pan-fried Garlic Baby Corn Herb Roasted Mixed Peppers - (V) Mixed Bean & Lentil Stuffed Red Pepper with Halloumi & Mediterranean Sauce - Chunky Chocolate Chip Shortbread DINNER Grilled Goats Cheese, Tomato & Basil Pesto Bruschetta - Rocket & Olive Dressing - Chicken Wrapped in Parma Ham Shallot Sauce Sweet Potato Mash Wilted Spinach Vine Cherry Tomatoes - (V) Stuffed & Roasted Red Peppers - Roasted Plum & Coconut Cake - Welsh Rarebit	LUNCH (V) Soup of the Day - Salmon Tartare, Toasted Sourdough Bread - Greek Salad - Coronation Chicken Pasta Salad - Kale & Sausage Tortelloni– Fresh Herb, Shallot & Tomato Sauce Tomato Focaccia Peas Chunky Roast Red Onion - (V) Courgette, Stracciatella & Lemon Tortellini - Black Forest Slice DINNER Hot Smoked Salmon, Spinach & Gruyere Tart or (V) Spinach, Mushroom & Gruyere Tart - Baked Cod Creamy Wild Garlic Butter Sauce Pan-fried Gnocchi Tomato Concasse Green Beans - (V) Spinach & Sundried Tomato Roulade - French Apple Tart, Tarragon Glaze & Vanilla Ice Cream	LUNCH (V) Roasted Tomato & Herb Soup - Grilled Teriyaki Chicken Skewers, Japanese Radish, Teriyaki Sauce - Lentil & Smoked Tofu Salad with Soy, Garlic & Ginger Dressing - Cajun Salmon Noodle Salad with Creamy Chilli Lime Dressing - Battered Haddock Chips Mushy Peas Tartare Sauce - (V) Battered Vegetable Sausage - Caramel Portuguese Egg Custard Tart DINNER Creamy Mushroom Soup, Sourdough Croutons - Lamb Noisettes Rosemary Jus Sauté Potatoes Roasted Carrot & Pumpkin Puree Baby Leeks - (V) Stuffed Gnocchi with Tomato & Mozzarella Creamy Mushroom Sauce - Pumpkin Spice Sponge Roulade, Mascarpone Filling, Pumpkin Seed Brittle	LUNCH (V) Soup of the Day - Selection of Cold Meats & Fish or Roasted Chicken Breast Hot & Spicy Sauce Sweet Potato Wedges Sautéed Sliced Peppers & Onions Sweetcorn Tomato Salsa - (V) Red Pepper, Spinach & Pesto Tagliatelle - White Chocolate & Passion Fruit Cheesecake NO DINNER – MATRICULATION DINNER	LUNCH (V) Creamy Sweetcorn Soup - Selection of Cold Meats & Fish or Pork Chasseur Creamed Mashed Potato Sautéed Green Cabbage Peas - (V) Spinach & Mushroom Fricassee - Crème Caramel DINNER (v) Cauliflower & Potato Soup - Roast Pork Apple Sauce Gravy Roast Potatoes Yorkshire Pudding Cauliflower Cheese Green Beans - (V) Roast Beetroot & Red Onion Tarte Tatin - Apple & Blackberry Steamed Sponge with Vanilla Custard

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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