



## Dining Menus , Michaelmas Term 2018

### Week 1

#### Tuesday October 16<sup>th</sup> 2018

Courgette Apple & Tarragon Soup  
Roast Rack of Pork, Braised Red Cabbage, Thyme & Mustard Seed Potatoes  
Apple Tart Tatian with Vanilla Ice Cream

#### Wednesday October 17<sup>th</sup> 2018

Carrot & Corriander Velouté  
Chicken Coque Au Vin, Panfried Gnocchi  
White Chocolate & Yoghurt Pannacotta

#### Thursday October 18<sup>th</sup> 2018

Parsnip Soup with Pear - Curried Cream  
Roast Fillet of Seabream, Salsa Verde, Extra Fine Green Beans, Parmentier Potato  
Chocolate Fondant, Cardamon Crème Fraiche, Banana

#### Friday October 19<sup>th</sup> 2018

Potato & Leek Soup, Thyme Croutons  
Shoulder of Lamb Tagine, Pressed Lemon Cous Cous, Greek Yoghurt  
Lemon Tart with Crème Fraiche

### Week 2.

#### Monday 22<sup>nd</sup> October 2018

Cauliflower Soup with Harissa  
Featherblade of Beef, Olive Oil Mashed Potato, Broccoli & Gremolata  
Peach & Almond Trifle

**Tuesday 23<sup>rd</sup> October 2018, Bencher Student Night**

Roasted Sweet Potato Soup with Pistachio, Orange, and Mint Salsa  
McLaughlin's Jameson Whiskey Beef, horseradish whipped potatoes, fresh parsley  
Sticky toffee pudding vanilla ice cream

**Wednesday 24<sup>th</sup> October 2018, Student Guest Night**

Cream of Spinach with nutmeg  
Free Range Guinea Fowl , wild mushroom stuffing, caramelized apples, red cabbage,  
Whipped Potatoes.  
Icky Sticky Meringues, Softly Whipped Cream, Pan-fried Pineapple, Pomegranate

**Thursday 25<sup>th</sup> October 2018, Barrister Student Night**

Asian-style aromatic vegetable broth with soft noodles, pak choi  
Chicken with Bacon and Lemon Stuffing, Cream basil Sauce, Parisian Potatoes  
Peas and Beans, Roast Honey Carrots  
Pear & Almond Tart, Vanilla Crème Anglais

**Week 3.**

**Tuesday 30<sup>th</sup> October 2018**

Roast Tomato Soup with Basil Pesto  
Baked Doran's Sea Bass, Asian Greens, Toasted Sesame Seeds, Jasmine Rice  
Banoffee Pie

**Wednesday 31<sup>st</sup> October 2018 ,Grand Night**

Roast Pumpkin Soup toasted pumpkin seeds  
Daub of McLaughlin's Beef, Sautéed Mushrooms & Smoked Bacon Lardons,  
Kale Colcannon, Roasted Root Vegetables  
Barmbrack Pudding , Custard

**Thursday 1<sup>st</sup> November 2018 ,Benchers Student Night**

Corn Chowder  
Confit of Silverhill Duck Leg, Wilted Spinach, Bacon Lardons Carrot & Parsnip Puree,  
Potato Dauphinoise  
Chocolate Fondant Softly Whipped Cream

**Friday 2<sup>nd</sup> November 2018, Benching**

Thai Tom Yum Soup with Coconut Milk

Rump of Lamb, Sauce Verge , Rosemary Potatoes. Peas Beans Mint and Feta

Meringue Roulade , Banana , Hazelnut and Chocolate

**Week 4**

**Tuesday 6<sup>th</sup> November 2018, Student Guest Night**

French Onion Soup with Gruyere Cheese Crouton

Free Range Guinea Fowl , wild mushroom stuffing, caramelized apples, red cabbage ,  
whipped potatoes

Icky Sticky Meringues, Softly Whipped Cream, Pan-fried Pineapple, Pomegranate

**Wednesday 7<sup>th</sup> November 2018**

Roast Red Pepper Soup with

Baked Fillet of Cod With a Herb Crust and Chive Fish Cream

Fresh Herb and Butter Potato's, Peas, beans and snow peas

Chocolate and Raspberry Tart

**Thursday 8<sup>th</sup> November 2018**

Spicy Carrot and Ginger Soup with Harissa

Thai Green Chicken Curry , Jasmine rice and Tempura Broccoli

Lemon Posset with fruit compote and sable biscuit

**Friday 9<sup>th</sup> November 2018 , Benching**

Cauliflower Veloute with Smoked Bacon

Herb Crust Salmon, Hot Potato Salad with Lemon Zest, Sprouting Brocoli

Chocolate Fondant , Pistachio Ice Cream

## **Week 5**

### **Friday 23<sup>rd</sup> November 2018, Bench Guest Night , 2008 Reunion**

Jerusalem Artichoke Velouté with truffle cream

Seared Fillet Beef , Red Wine Shallots , Potato Dauphinoise , Fine Green beans with garlic butter .

Apple Tarte Tatin , Jameson Toffee, Vanilla Ice Cream

## **Week 6**

### **Friday 30<sup>th</sup> November 2018 , Benching**

Pumpkin Velouté with Nutmeg and Whiskey Cream

Guinea Fowl crunchy stuffing, Cranberry and Orange Sauce Sautéed Sprouts with Bacon, Mini Fondant Potatoes

Minced Pie, Custard and Vanilla Cream