

Date 05/10.26	Event Name PG Freshers Dinner
<u>Formal Dinner Menu</u> <u>Menu 1 - Vegetarian</u> Starter Feta, beetroot and orange salad with a hot honey dressing Main Course Butternut squash risotto with torched goats' cheese and kale pesto Dessert French apple tart with vanilla ice-cream <u>Menu 2 - Vegan</u> Starter Hummus with pita sticks, black olive and cumin Main Course Lions mane steak with herby polenta chips, roasted squash and chimichurri Dessert French apple tart with vanilla ice-cream <u>Menu 3</u> Starter Venison croquet with parsnip and cumin puree, pear gel, pickled apple coriander cress Main Course Cornish hake, truffle mash, braised leeks, thyme roasted carrot, prosecco sauce, dill oil Dessert French apple tart with vanilla ice-cream	