

Date 07/10/26	Event Name UG-Freshers Dinner
<u>Formal Dinner Menu</u> <u>Menu 1 - Vegetarian</u> Starter Goats curd, beetroot and red vain sorrel Main Course Wild mushroom and oxford blue ravioli with squash, spinach, blue cheese foam Dessert White chocolate and raspberry cheesecake <u>Menu 2 - Vegan</u> Starter Spiced aubergine wedges with Romanesco sauce, crispy potatoes Main Course Squash risotto with crispy leeks and kale pesto Dessert Red wine poached pears with cinnamon syrup and vegan ice-cream <u>Menu 3</u> Starter Chicken and wild mushroom parfait, caramelised red onion gel, pickled shimeji mushrooms Main Course Slow cooked local venison shoulder, squash puree, sauté greens, smoked mash potato, juniper berry jus Dessert White chocolate and raspberry cheesecake	