

A Very **QUEER** Formal

Menu

Starter

Goats Cheese Tart with Pea, Broad bean and Asparagus Salad

Main

Chargrilled Chicken, Cheesy Crispy Bonbons, Spring Vegetable Risotto,
Grilled Broccoli and Courgette Salad with a Pesto Dressing

Seasonal Spring Roulade with Roasted Vine Tomato Sauce (*Vegetarian**)

Dessert

Extraordinary Chocolate Torte

To Follow

Fresh coffee

*Please let us know if you or anyone in your party have any specific allergy requirements or require a vegetarian, gluten-free, nut-free or lactose-free meal on booking by emailing culturalprogramme@humanities.ox.ac.uk