

5 course dinner with accompanying wine £30.00 per head
£24.50 for those non wine drinker; includes one soft drink, glass of
wine or beer

*Amuse Bouche served in a shot glass

White bean Veloute infused with truffle oil

*Starters

Chicken liver parfait served with warm truffle brioche and Amaretto jelly

Pan fried scallops with caramelised pears, pea shoots and "pear foam"

Potato apple and cheddar cakes with roasted beetroot, horseradish cream and apple salad (V)

*Palate cleanser

Popping Lemon sherbet sorbet

*Mains

Fillet of black bream with parsley mash razor clam and scallions

Slow cooked corn-fed chicken supreme with morel jus, spinach puree and Dauphinoise potatoes

Baked Portobello Mushroom and Sweet Red Onion Crumble with Tarragon Cream Sauce (V)

*Desserts

A fine selection of desserts with a twist of chocolate

**Tea or Coffee*

**Please let us know if you have any dietary requirements and we will be happy to discuss this with you.*

Gratuities are at the discretion of the Customer; any Monies will be held centrally and used to enhance the learner experience here at college. For more details please speak to member of staff