



St George's Day Themed Night

Thursday 23rd April 2020

3 courses £20.00 per head (includes tea or coffee)

Starters

Potted shrimps and Cornish crab cake

Bubble and squeak with quail's egg

*Brown Winsor soup
a thick beef steak soup with Worcester sauce*

Potato terrine (V)

Mains

Seared cod loin with curried oil yogurt, onion bhaji and plum chutney

*Roast sirloin of beef
served with a port wine sauce and braised potatoes*

Roast breast of duck served English style with a potatoes terrine

Vegetarian and vegan

Vegetable cobbler

**All main courses are served with their own accompaniment
of vegetables and potatoes*

Desserts

Sherry trifle

Rhubarb fool and rhubarb crumble served on a plate with fresh cream

Finished with tea and coffee

Vegan ice cream and fresh fruits

**Please let us know if you have any dietary or allergy 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