



Valentine's Menu

4 Courses £24.50

Starters

Roasted butternut squash soup served with a brie croute and chive crème fresh

Roasted flat mushroom stuffed with baby spinach, and a creamy stilton sauce, mixed leaves

Thinly sliced smoked duck breast on a beetroot and orange salad with a warm redcurrant dressing

Home cured salmon gravlax in a citrus marinade served with leaves and brown bread

Intermediate



Sorbet with a passion fruit coulis



Mains

Char grilled beef medallions served with buttered fine beans and daulphonise potatoes with a red wine jus.

Pan seared sea bass fillets served on a crab and spring onion mash, with buttered asparagus and a tomato and shallot compote.

Med vegetable and mozzarella tart served with a warm tomato sauce and crushed herb new potatoes

Desserts

Homemade bread and butter pudding with custard

Chocolate fondant served with a vanilla bean ice cream

Vanilla cheesecake served with a berry coulis and crème Chantilly

**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