



Thursday 7th Friday 8th February 2019

Lunch menu

3 course lunch - £10.50 per head

Starters

Chilled wedge of honey melon

Fillet of smoked mackerel with horseradish mayonnaise

Leek and potato soup (V)

Mains

Deep fried supreme of cod in a beer batter

Grilled pork chops with apple sauce and straw potatoes

Beef goulash and braised rice

Mushroom stroganoff (V)

**all served with hand cut chips, Biarritz potatoes, French style peas*

Desserts

Crème brûlée (V)

Pear and almond tart with fresh cream (V)

**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

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