

** For allergen and intolerance advice, please speak to a member of college staff prior to ordering. Our dishes may contain nuts, nut traces, egg and wheat.



Canapé

Scallops with pancetta, pea & basil purée, crisp tuille - **Reece Aston**

STARTERS

Sous vide octopus, pickled mussels, walnut pesto, pickled rhubarb - **Georgina Allen**

MAIN

Rump of lamb, watercress and goats' cheese mash, red wine jus - **Elicia Hulmston**

OR

Vegetable wellington with a vegetable jus. - **Luca Chick & Nathan Clarke**

DESSERT

Sticky toffee pudding and caramel ice cream - **Everyones favourite**

Mocktail

Created by Megan Farrelly

£25.00 per person
Thursday 11th June
Subject to availability

OPENED EVENTS