

** 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.

November

OPEN DINNER



STARTERS

Grilled asparagus, fried duck egg and shrimp in clarified butter

Cured salmon, pickled cucumber, dill crystal bread, whipped cream cheese

VEGETARIAN

Grilled asparagus, fried duck egg served with sundried tomato clarified butter and parmesan flakes

Sliced avocado, pickled cucumber served with dill crystal bread, whipped cream cheese

MAIN

Braised Ox cheek, red wine jus, fondant potato, horseradish, burnt onion purée and pan-roasted purple dragon carrot

VEGETARIAN

Roasted butternut squash 'steak', red wine jus, fondant potato, horseradish, burnt onion purée and pan roasted purple dragon carrot

DESSERT

'Hot chocolate' tart with textures of marshmallow