



Christmas Dinner 2019

Roast tomato & thyme soup rustic bread roll

Salmon & beetroot gravadlax, beetroot salad, micro herbs, wholegrain mustard dressing

Leek & shallot, onion & Armagnac tatin, warm green bean salad, rocket, pesto

Guinea fowl breast, bon bon confit of crispy leg, potato, wild mushroom sauce infused with lardons of bacon, laced with blackberries

Gratin of red sweet peppers, stuffed with a farce of risotto of leeks, wilted spinach, plum tomato, basil sauce

Pan fried crusted sea bass, pickled samphire, lemon butter sauce

Christmas pudding with brandy sauce

Classis Citrus lemon tart, Chantilly whipped cream

Cranberry panna cotta with sable biscuits

Filter coffee

£18.50

Served at 6.30pm



**** 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.**

