

## Starter

Carrot and Coriander Soup with Basil Cream, Vegetable Crisps V  
Chicken and Avocado, Crème Fraîche, Black Olive and Sun-Dried Tomato Tapenade, Rocket Leaves  
Goats' Cheese Mousse, Rocket and Baby Leaves, Balsamic and Virgin Olive Oil Dressing V  
Melon and Mango Salad, Sunflower Seeds, Toasted Sesame Dressing V  
Pan-Fried Scallops, Baby Cress, Mango Salsa (*supplement of £2.60*)  
Roasted Fillet of Scottish Salmon, Rice Noodles, Pickled Ginger and Wasabi Crème Fraîche  
Smoked Gressingham Duck, Toasted Pecans, Orange and Pomegranate Salad

## Main Course

Grilled Fillet of Salmon, Thai Spiced Rice, Pak Choi, Mango Salsa  
Halloumi and Roasted Mediterranean Vegetable Tart, Crushed New Potatoes with Olive Oil, Spinach Leaves, Saffron Cream Sauce V  
Herb-Crusted Oven-Baked Fillet of Cod, Spring Onion and Potato Rösti, Green Beans, Rustic Vine Tomato and Tarragon Sauce  
Pan-Fried Breast of Corn-Fed Chicken filled with Mozzarella and Basil wrapped in Pancetta, Roasted Tomato Sauce with Virgin Olive Oil, Crushed New Potatoes, English Baby Courgettes  
Roasted Fillet of Aged Beef, Red Wine Jus, Puréed Potato with Horseradish, Spring Greens, Baby Plum Tomatoes (*supplement of £4.15*)  
Spinach and Ricotta Ravioli, Toasted Pine Nuts, Gran Moravia Shaved Cheese, Summer Vegetable Salad with Coriander Oil, Homemade Olive Bread V  
Three-Bone Rack of Lamb, Quinoa, Coriander and Red Onion, New Potatoes, Spinach Leaves, Redcurrant Jus

## Dessert

Brioche and Seasonal Berry 'Queen of Puddings', Vanilla Pod Ice Cream  
Dark Chocolate Terrine, Milk Chocolate Tart, White Chocolate Ice Cream  
Elderflower Panna Cotta, Strawberry and Chili Coulis  
Eton Mess Cheesecake, Raspberry Sorbet, Crushed Honeycomb  
Iced Raspberry and Basil Crème Brûlée with Almond Biscuit  
Platter of Sliced Summer Fruits, Prosecco Glazed Sabayon, Mango and Raspberry Coulis

## To Finish

Fairtrade Coffee & Chocolates

**3 Courses £35.00 per person**

**3 Courses with 2 glasses of College wine £39.50 per person**

*Please select one dish for each course from the following choices for the group and, if required, a vegetarian option for starter and main course. Any other dietary requirements will be catered for separately. All of our desserts are suitable for vegetarians.*

## Additional Course

Fish Course – available on request

Sorbet – £3.10 per person

Selection of Cheeses with Grapes, Celery and Biscuits – £5.25 per person

All prices are subject to the addition of VAT at the standard rate, if applicable. Rates are valid until 31 December 2019.

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