

The College Arms

Function Menu

September - November 2018

2 Courses - £25 3 Courses - £32

To Start

Soup of the Day, Artisan Bread (*GF, V)

Pork Bon Bons, Apple, Celeriac and Wholegrain Mustard Remoulade

Duo of Salmon (Hot Smoked & Rilette), Crostini, Cherry Tomato Salsa (*GF)

Wild Mushroom and Spinach Risotto, Parsnip Crisps (V, GF)

To Follow

Roast Sirloin of Beef

(pink or well-done)

Roast Chicken Supreme

Roast Leg of Lamb

(pink or well-done)

Slow Roast Shoulder of Pork with Crackling

Butternut Squash, Spinach and Ricotta Pithivier, Parsley Sauce (V)

All served with - roast potatoes - seasonal vegetables – honey roasted carrots & parsnips –
Yorkshire pudding and gravy (*GF)

Smoked Haddock and Spinach Florentine, Poached Egg, Rocket Salad, Rosemary Bread

Sweet Potato, Cauliflower and Spinach Curry, Basmati Rice, Tomato Chutney,
Pappadums (V, GF)

To Finish

White Chocolate and Honeycomb Parfait, Caramelised Banana and Pecans (GF)

Steamed Lemon Sponge, Custard

Crème Brûlée, Berry Compote, Brandy Snap Cigar (GF)

Selection of British Cheeses, Biscuits, Chutney, Grapes and Celery (*GF)

Please ask our team about any dietary requirements or allergies. Some fish and chicken may contain bones and game may contain shot. An optional 10% service charge is placed on tables of 6 or more.

*GF – Gluten Free, V – Vegetarian, *GF - can be made gluten free*