

The College Arms

Function Menu

January – March 2019

2 Courses - £25 3 Courses - £32

To Start

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

Potted Shrimp and Smoked Mackerel Pâté, Pickled Vegetables, Toast (*GF)

Smoked Duck Breast, Plum Chutney, Warm Chicory Salad (GF, DF)

Mozzarella Arancini, Peppers, Courgette, Olives, Spicy Tomato Sauce (V)

To Follow

Slow Cooked Pork Belly, Wholegrain Mustard Mash, Braised Red Cabbage,
Red Wine Jus (GF, *DF)

Guinea Fowl Supreme, Fondant Potatoes, Creamy Leeks, Jus (GF)

Herb Crusted Cod Fillet, New Potatoes, Olives, Peppers, Sun Blushed Tomatoes,
Courgettes, Green Beans, Pesto (*GF, *DF)

Wild Mushroom, Spinach and Blue Cheese Wellington, New Potatoes,
Green Beans (V)

To Finish

Baileys Profiteroles, Chocolate Sauce

Black Forest Tart

Jam Suet Pudding, Custard

Selection of Artisan Cheeses, Savoury Biscuits, House Chutney (*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, *GF - can be made gluten free, DF – dairy free, *DF – can be made dairy free, V – Vegetarian,*