

The College Arms

Sunday 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

Roast Sirloin of Beef

Roast Chicken Supreme

Roast Leg of Lamb

Slow Roast Shoulder of Pork with Crackling

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

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,*