

The College Arms

Function Menu

April - June 2019

2 Courses - £25 3 Courses - £32

To Start

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

Pea and Parmesan Croquettes, Parmesan Shavings, Pea Purée, Lemon Oil (V)

Confit Duck Terrine, Pear and Blue Cheese Salad, Walnut Bread (*GF, N)

Cold Crab, Smoked Salmon and Potato Cake, Saffron Aioli, Mixed Leaves (*GF, DF)

To Follow

Duck Breast, Pomme Parisienne, Spring Vegetables, Red Wine Jus (GF)

Whole Baked Sea Bream, Garlic Butter Prawns, Shaved Fennel and
Spring Onion Salad, New Potatoes (GF)

8oz Dingley Dell Pork Rib-eye Steak, Roasted Cherry Tomatoes,
Spring Onion, New Potato and Hen's Egg Salad (GF, DF)

Thyme, Oregano and Garlic Gnocchi, Cannelloni Beans, Butternut Squash,
Spinach and Tomato Broth (V)

To Finish

Cappuccino Brûlée, Shortbread Biscuit (*GF)

Chocolate Orange Mousse, Orange Segments, Brownie (GF)

Mango and Passion Fruit Panna Cotta (GF)

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, N - Nuts*