

# **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**

Roast Sirloin of Beef

Roast Chicken Supreme

Slow Roast Shoulder of Pork

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

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

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*