

# **The College Arms**

## **Function Menu**

July - September 2019

2 Courses - £25 3 Courses - £32

### **To Start**

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

Halloumi, Courgette and Herb Cakes, Roasted Tomato Salad,  
Chilli and Ginger Dressing (DF, V)

Lemon and Herb Crispy Cod Cheeks, Pea Purée, Peas,  
Tartar Hollandaise Sauce

Ham and Pea Ravioli, Parsley Sauce, Cherry Tomatoes, Spinach,  
Parmesan Crumb

### **To Follow**

Seared Duck Breast, Leek and Thyme Rösti, Broad Beans, Baby Carrots,  
Courgettes, Baby Leeks, Red Wine Jus (GF, \*DF)

Seabass Fillet, Lemon Basmati Rice, Roasted Cherry Tomatoes, Courgettes,  
Spinach, Malaysian Coconut Curry Sauce (GF, \*DF)

Pork Loin with an Apricot and Shallot Stuffing, Mash Potato, Seasonal Vegetables,  
Red Wine Jus (\*DF)

Summer Vegetable Tagine, Moroccan Couscous (Vg)

### **To Finish**

Dark Chocolate Brownie, Salted Caramel, Honeycomb, Vanilla Ice Cream (GF)

Vanilla Iced Parfait, Strawberries, Strawberry Jelly, Strawberry Meringue (GF)

Glazed Lemon Curd Tart, Summer Berries

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, Vg - Vegan*