

The College Arms

Sunday 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

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)

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