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**Student menu**

**Two courses £18.00 per person**

**Three courses £24.00per person**

***Please make ONE selection from each course for your entire party***

**Starters**

Mozzarella, tomato and basil stack (v)

Smoked duck breast with a celeriac remoulade

Scottish Smoked Salmon

Served with baby leaf salad & crème fraiche

Chicken Liver & Duck Pate

With mixed leaf salad, chutney & crusty bread

**Main Course**

Medallions of Pork

Served with an apple cider sauce,

Creamy mash & green beans

Butterfly Breast of Chicken

Served with a creamy mushroom sauce,

Fondant potato & Chantenay carrots

Beef Bourguignon

Dauphinoise potatoes & vegetables

Butternut squash & stilton Risotto (v)

**Desserts**

New York Baked Cheesecake

With raspberry coulis & chocolate wafer

Sticky toffee Pudding

With vanilla ice cream

Selection of Cheeses

Served with grapes, celery, & savory biscuits

***\*\*2 Courses + ½ a bottle of wine £22.50 per person\*\****

***\*\*3 Course + full bottle of wine £27.50per person\*\****

FOOD ALLERGIES & INTOLERANCES

*Please notify any special dietary requirements at the time of confirming final numbers and menu choices*

*Any adjustments to dining numbers within 4 clear days of the meal will incur a full charge.*

*Also be aware that you are responsible for your guests, and should ensure that they all drink responsibly. Drunken or anti social behavior in the Clubhouse will not be tolerated, and you will be asked to leave.*