

# STUDENT MENU

## STARTER

Goats Cheese & Red Onion Tartlet

Prawn Bruschetta served with Rocket Chilli Citrus Dressing

Chicken Liver with mixed Leaf Salad, Chutney & Crusty Bread

## MAIN COURSE

8oz Pork Chop served with a Pepper Sauce, Creamy Mash Potato & Vegetables

Breast of Chicken served with a Creamy Mustard, Roasted New Potatoes & Vegetables

Beef Bourguignon, Dauphinoise Potatoes & Vegetables

Stuffed Butternut Squash (**Vegetarian**)

## DESSERT

Sticky Toffee Pudding served with Vanilla Ice Cream

New York Baked Cheesecake with Raspberry Coulis & Chocolate Wafer

A Selection of Cheeses with Biscuits & Homemade Chutney

2 Courses        £25.00/20.50 per person

3 Courses        £30.00/24.60 per person

*(Both options include wine)*

FOOD

DRINKS

BEER

WINE

COCKTAILS



# PREMIUM MENU

## STARTER

Smoked Breast of Duck with a Ceramic Remoulade

Individual Antipasto to include Parma Ham, Salami, Chorizo, Mozzarella, Olives, Cornichons, Salad & Bread

Goat's Cheese & Roasted Shallot Tart with Baby Leaf Salad

Duo of Smoked Fish; Oak Smoked Salmon & Smoked Mackerel

## MAIN COURSE

Breast of Guinea Fowl wrapped in Pancetta with Baby Vegetables Jus & Dauphinoise Potatoes

English Beef Fillet with a rich Claret Jus & Dauphinoise Potatoes

Lamb Shank with Mint Gravy with Dauphinoise Potatoes

Pan Seared Breast of Duck finished with Honey and served on Wilted Spinach

Pan-Fried Salmon on a bed of Lentils with buttery New Potatoes & Mushy Pea Puree

Butternut Squash filled with Mediterranean Vegetables & Couscous (**Vegetarian**)

## DESSERT

Sticky Toffee Pudding served with Vanilla Ice Cream

Chocolate Mouse Torte with a Raspberry Coulis

New York Baked Cheesecake with Raspberry Coulis

A Selection of Cheeses with Biscuits & Homemade Chutney

2 Courses      £30.00/24.60 per person

3 Courses      £40.00/32.80 per person

*(Wine not included)*

**FOOD**

**DRINKS**

**BEER**

**WINE**

**COCKTAILS**



**Please choose one dish from each course for your entire party**

**Food Allergies and Intolerances**

Please check with your party and notify any special dietary requirements at the time of confirming final numbers and menu choices

**FOOD**

**DRINKS**

**BEER**

**WINE**

**COCKTAILS**

