



Student dining menu

STARTER

Breaded brie wedge, onion chutney with a sundried tomato, balsamic salad

Smoked mackerel dill pâté, toasted sourdough

Harissa houmous & flat bread
with a red onion salad topped with Nigella seeds

Seasonal soup with a roll

MAIN COURSE

Steak & Horseradish pie, Dauphinoise potatoes & a red wine gravy
Served with seasonal vegetables.

Pork steak, skin on fries, & a tomato chorizo sauce with a side salad

Chargrilled Chicken with a Cognac peppercorn sauce, Crushed new potatoes & vegetables

Mushroom & brie Wellington with a peppercorn cream sauce

DESSERT

Sticky toffee pudding with toffee sauce & ice cream

Rhubarb & custard tart

Chocolate Fondant with ice cream

Espresso & caramel mousse tort

Vegan chocolate trillionaires slice with fresh berries and fruit coulis

£27.50 per person (Resident price)
£29.50 per person (Non-resident price)

