



Student dining menu

STARTER

Smoked chicken & ham terrine, smoked tomato chutney

A duo of salmon pate, sweet dill mustard dressing & toasted sourdough

Goat's cheese & roasted shallot tart with a celeriac puree

Seasonal soup with a roll

MAIN COURSE

Steak & Horseradish pie, rosemary mash & a red wine gravy

Served with seasonal vegetables.

Roast pork, pea puree, roast potatoes, vegetables & a mustard cream sauce

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

Tagine style butternut squash cup stuffed with jewelled couscous.

With a smoked paprika sauce

DESSERT

Red velvet cheesecake

Apple & rhubarb tart with a Poire William cream

Sticky toffee pudding with toffee sauce & ice cream

Chocolate Fondant with ice cream

Vegan orange & passion fruit cheesecake

£27.50 per person (Resident price)

£29.50 per person (Non-resident price)

