

# Welcome to **taste.** Restaurant

## Gluten free menu

Menus available on the following dates

Wednesday 27<sup>th</sup> March 2019

£18.00 per person

### First course:

**Soup of the day** – ask your server for details (V)

- or -

**Goats cheese mousse**, caramelised walnuts, pickled apple, beetroot puree (V)

- or -

**Game meatballs**, spiced rhubarb chutney, griddled ciabatta, micro leaves

- or -

**Roasted cauliflower**, miso chard celeriac, coriander mayonnaise, toasted pine nuts (V)  
(GF)



### Main course

**Corn-fed chicken breast**, pea custard, crispy pancetta, stilton croquette

- or -

**Pan fried salmon**, shallot and new potato fricassee, dill oil, parmesan crisp

- or -

**Slow braised beef cheek**, pomme puree, caramelised onion, jus

- or -

**Artichoke and leek risotto**, crispy kale, toasted hazelnuts (V)

- or -

**Red onion and gruyere frittata**, port reduced chicory, dressed baby leaves (V)



### Dessert

**Chocolate & raspberry brownie**, vanilla ice cream

- or -

**Rhubarb crème brûlée**

- or -

**Warm frangipane tart**, crème anglaise

- or -

**Cheese & biscuits**, onion chutney



Coffee and petit fours (£1 supplement)

Some of our dishes MAY contain nuts or other products which may cause an allergic reaction.  
If you require further information about any item on the menu, then please ask your waiter/waitress  
or seek clarification from the Restaurant Manager

#### STATEMENT OF INTENT REGARDING THE USE OF GENETICALLY MODIFIED FOODS

The college has a legal responsibility to inform its customers if food sold within the premises contains  
genetically modified maize or soya. Additionally, if the college is aware of the use of other genetically modified ingredients  
in food, customers will be informed accordingly. We actively source NON-genetically modified ingredients, including cooking oils.