

Welcome to **taste.** Restaurant

Taste of Valentines Dinner accompanied by pianist Glen Arlen Hughes

Thursday 14th February 2019
£25.00 per person

Amuse bouche

Slow cooked beef cheek, sticky port reduced shallot, onion ash
- or -

Salt baked celeriac, smoked garlic puree, toasted almonds (V)



Starter

Seared scallops, lobster bisque, dill oil, puffed rice
- or -

Tomato carpaccio, goat's cheese panna cotta, basil pesto, croute (V)



Main course

Beef fillet, wild mushroom puree, homemade chips, hollandaise sauce
- or -

Leek & stilton risotto, parmesan crisp (V)



Pre Dessert

Strawberry & black pepper sorbet

Dessert

Assiette dessert, warm chocolate mousse, artic roll, crème brûlée



Coffee and homemade chocolates

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.