

Welcome to **taste.** Restaurant

Dinner Menu Two

£21.00 per person

Menus available on Wednesday & Thursday evenings only

**Dishes are subject to availability of produce



First course:

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

- or -

Smoked mackerel croquettes, horseradish crème fraîche

- or -

Parma ham, roasted figs, dressed chicory salad

- or -

Leek & provolone cheese arancini, arabiata dip (V)



Main course

Herb-crusted pork loin, fondant potato, wholegrain mustard sauce

- or -

Confit leg of duck, red wine jus, rosti potato

- or -

Pan fried seabream, on a bed of creamed leeks

- or -

Wild mushroom ragu, linguini, garlic croute (V)

- or -

Tofu saag, braised rice, cauliflower pakora (V)



Dessert

Chef's choice of desserts



Coffee and petit fours (£1 supplement)

****Please inform your server if you have any dietary requirements as some of the dishes can be adapted.**

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.