

Welcome to **taste.** Restaurant

Gluten Free Dinner Menu

£19.00 per person

Menus available on the following dates
Wednesday 25th March 2020

First course:

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

- or -

Sweet chilli chicken fillets, spring onions, toasted sesame seeds

- or -

Smoked mackerel, crispy capers, dressed leaves, dill mayonnaise

- or -

Wild mushroom risotto, parmesan crisp (V)



Main course

Lamb rump, fondant potatoes, cabbage

- or -

Pan Fried Salmon, wilted spinach, dill sauce

- or -

Chicken Ballantine, spiced lentils, coconut curry sauce, onion bhaji

- or -

Goats cheese and onion tart, roasted garlic, tomato sauce (V)

- or -

Oriental Stir Fry, crispy noodles, home-made spring roll (V)



Dessert

Sticky toffee pudding, toffee sauce, vanilla ice cream

- or -

Vanilla panna cotta, raspberry compote, mint shard sugar

- or -

Set banana curd with honeycomb raisin puree

- or -

Fresh fruit platter



Coffee and petit fours (£1 supplement)

**** Please inform your server if you have any dietary requirements**

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.