

Welcome to **taste.** Restaurant

Lunch Menu Five

£12.00 three courses per person

£10.00 two courses per person



Menus available on the following dates

(Wednesday, Thursday & Friday only) as follows

Week commencing 25/4/22; 02/5/22; 09/5/22; 16/5/22; 23/5/22; 30/5/22

Week commencing 6/6/22 menu is subject to change

** Friday's menu is subject to change. All dishes are subject to availability of produce.

First course:

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

- or -

Halloumi fritters, sweet chilli sauce (V)

- or -

Crab, chilli and lime rilette, dressed leaves and croutons

- or -

Chorizo and black pudding potato cake, with poached egg



Main course

Roast of the day, roast potatoes, rich roast gravy

- or -

Coq au vin, purple sprouting broccoli and crushed new potatoes

- or -

New England fish chowder

- or -

Asparagus and pea risotto, parmesan crisp (V)

- or -

Tofu and coconut curry, chilli, Thai basil, courgette, aubergine, and wild rice (V) (VG)



Dessert

Chef's choice of desserts



Filter or decaffeinated coffee (£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.