



Fine Dining Menu

£55.00 per person

Our food is prepared using the finest and the freshest local produce. Where possible we use seasonal herbs, vegetables and fruit from our College gardens.

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. There may be a surcharge. Food is prepared in an environment where nuts are present.

Prices are exclusive of VAT unless otherwise stated.

Our Head Chef has carefully selected the below dishes for this season's fine dining menu.

Please Select:

- One meat or fish dish for the starter & main
- One vegetarian or vegan dish for the starter & main
- One dessert option for your entire group

Amuse Bouche

£3.00 supplement

Bloody Mary Soup with Tabasco (VG)

Wild Mushroom Velouté with Truffle Oil (VG)

Smoked Salmon Rillettes

Scallop, Parsnip Purée, Pomegranate



Starters

Asparagus, Soft Boiled Duck Egg, Wild Mushrooms, Toasted Brioche (V)

Burrata Cheese, Pea and Basil Pesto, Dried Tomatoes and Rocket (V)

The Duke Blue Cheese, Pear and Walnut Salad (V)

Chilled Gazpacho Soup, Chive Cream (VG)

Wild Forest Mushrooms with Garlic Cream, served on Toasted Sourdough (VG)

Scottish Hot Smoked Salmon, Lemon, Roquet and Thai Basil

Grilled Sea Bream, Olive Tapenade, Roast Courgette with Lemon Dressing

Classic French Onion Soup with Gruyère Crouton

Chicken Liver Pâté, Toasted Brioche and Pear Chutney

Beef Carpaccio, Shaved Grana Padano Cheese with Mustard Dressing



Mains

Tarragon Gnocchi, Sautéed Chestnut Mushrooms, Salsa Verde (V)

Chargrilled Asparagus and Red Pepper Risotto (VG)

Harissa Baked Squash, Sweet Potato Fondant, Pea Purée (VG)

Pan-Fried Halibut, Samphire and Spinach Sauce, Salt Baked Potatoes

Grilled Sea Bass, Roasted Cabbage, Lemon Gel, Fish Butter Sauce

Slow-Cooked Beef Blade, Heritage Carrot Rosti, Garlic and Watercress Pesto

Pan-Fried Rump of Lamb, Carrot Purée, Parmantier Potatoes

Balsamic-Glazed Duck Breast, Potato Purée, Shitake Mushroom, Lentil Sauce

Corn-Fed Chicken Breast, Carrot Purée, Asparagus, Hassle Back Potatoes

Palate Cleanser

£3.00 Supplement

Sicilian Lemon Sorbet, Sage Biscotti (V)

Passion Fruit Martini Sorbet, Prosecco Foam (V)

Blood Orange Granita (VG)



Desserts

Chilli Lemon Posset with Homemade Shortbread Biscuit (V)

Mocha Crème Brûlée (V)

Sticky-Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream (*)

Key Lime Cheesecake with Spiced Mango Mojito (V)

Black Forest Profiteroles, Kirsch Chantilly Cream, Cherry Compote (V)

Pistachio Tiramisu (V)

Mango and Passion Fruit Mousse (V)

Strawberry and Elderflower Pavlova (V)

*Vegan alternative available with dairy-free ice cream

Cheese Boards

House Cheese Selection

£5.95 Supplement

Cheddar, Brie and Stilton with Grapes and Crackers

English Cheese Selection

£9.50 Supplement

Selection of English Cheeses with a Seasonal Chutney, Grapes and Crackers

Followed By

Fair Trade Tea & Coffee and Clipper Herbal Teas and Petit Fours