#### **STUDENT**

# **DINNER MENU**

PACKAGE TWO – Select A Starter + Main <u>or</u> Main + Dessert PACKAGE THREE – Select A Starter, Main + Dessert

### **STARTERS**

PLEASE SELECT ONE MEAT + ONE VEGETARIAN STARTER ON BEHALF OF ALL GUESTS.

Toad In the Hole: Yorkshire Pudding, Cumberland Sausage, Onion Gravy

Pulled Chicken Croquette, BBQ Glaze (RGF)

Sundried Tomato + Mozzarella Stuffed Risotto Ball, Tomato Ragu (V) (RGF) (RVG)

Roasted Tomato + Red Pepper Soup, Basil Infused Oil (V) (GF) (VG)

## MAIN COURSE

PLEASE SELECT ONE MEAT + ONE VEGETARIAN MAIN COURSE ON BEHALF OF ALL GUESTS.

Pan Roast Chicken Breast, Tomato & Bean Cassoulet, Parmesan Crisp, Herb Oil (GF)

Traditional Slow Roast Beef, Yorkshire Pudding, Henderson's Onion Gravy

Garlic + Herb Roast Chicken, Parsnip Puree, Honey Glazed Carrots (GF)

Mediterranean Vegetable Gnocchi, Parmesan Crisp, Dressed Rocket Salad (V) (RVG) (GF)

Ratatouille Vegetable Tart, Flaky Cheddar, Thyme Pastry, Tomato + Chilli Sauce, Salsa Verde (v) (RVG)

### DESSERT

PLEASE SELECT A DESSERT ON BEHALF OF ALL GUESTS.

Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream (V) (GF) (RVG)

Salted Chocolate Caramel Tart, Honeycomb, Vanilla Scented Mascarpone (V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Pod Ice Cream (V)

White Chocolate +Ginger Cheesecake, Dark Chocolate Sauce (V)

(V) Vegetarian(VG) Vegan(GF) Gluten free(RGF) The dish can be adapted to be gluten free(RVG) The dish can be adapted to be vegan

