



Fine Dining Dinner Menu

Wednesday 10 and 31 October 2018

Complimentary 'Amuse'

Starter

A warm salad of pigeon breast on a tart of red onion jam with a hazelnut dressing

Hand crimped farfalle pasta with a ragout of wild mushrooms, tarragon and a parmesan crust **(V)**

Fish Course

Crispy pan-fried fillet of sea bass with a warm salad Nicoise with an anchovy dressing

Main Course

Honey roasted gressingham duck and a crisp confit duck leg with puy lentil braised vegetables, roasted onions, butternut squash puree and gratin dauphinoise

Roast pork belly, apple chutney, gratin dauphinoise and butternut squash

Creamy butternut squash and fried sage risotto, crispy coated goats cheese, tomato oil and parmesan **(V)**

Dessert

Vanilla panna cotta, red wine poached pear, spiced apple samosa

Chocolate tart, vanilla ice cream and raspberry coulis

Freshly brewed filter coffee with complimentary petits fours £1.25
Speciality coffee available from the barista

5 course dinner including a complimentary 'Amuse'

£23.50

Havant & South Downs College cannot guarantee that any of our dishes are free from allergens and ask guests with severe allergies to advise a member of staff