



The College Restaurant  
Dinner Menu 6

19<sup>th</sup> and 26<sup>th</sup> May 2021

**Complimentary 'Amuse' (Truffle arancini, and Parmesan choux buns)**

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Crab Tortellini, wilted Leaf Spinach, Crab Bisque and Buttered Samphire  
Mozzarella, Tomato and Broad Bean Tortellini – Chive Beurre Blanc **(V)**  
Smoked Duck and Pork Terrine, Tomato Chutney, Watercress and Brioche

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Braised Monkfish, with Clams, Pickled Tomatoes, Wilted Pak Choi and Chive Butter  
Sauce

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Roast Saddle of New Forest Venison, Root Vegetable Cassoulet, Fondant Potato, Baby  
Carrots and Asparagus

Guinea Fowl, stuffed with Tarragon and Shiitake Mushrooms, Crushed Jersey Royals  
and Spring Vegetables

Hand Crimped Farfalle Pasta, Globe Artichokes, Asparagus, Black Olives, Parmesan and  
Tomato and Basil Sauce **(V)**

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**Dessert**

Banana Tart Tatin, Caramel Ice-cream, white Chocolate and peanut brittle

Blood orange Parfait, mint marshmallow, exotic fruit gels

Freshly brewed filter coffee or selection of teas with petits fours

*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.*