



The College Restaurant
Dinner Menu 7

9th and 16th June 2021

Complimentary 'Amuse' (Cheese Fritters and Salmon Fish Cake, Pea Puree)

Durleighmarsh Farm Asparagus Risotto, Crispy Goats Cheese and Basil Oil and Red
Amaranth (V)

Smoked Duck and Orange Terrine, Grape Chutney, Toasted Brioche and Baby
Watercress

Seared Escalope of Salmon Niçoise – Crushed Jersey Royals, Pickled Tomatoes, Quail
Eggs, Fine Beans and Olives with Anchovy Dressing

Poached and Roasted Guinea Fowl, Stuffed with Broad Beans and Tarragon, Carrot and
Potato Rosti, Summer Vegetables, Aubergine Caviar

Roasted Best End of Lamb, Apricot and Mint Couscous, Celeriac and Potato Gratin,
Pickled Carrots and Fine Beans

Ratatouille Caponata, with Polenta, Aubergines, and Mozzarella, Roasted Red Pepper,
Tomato and Basil Sauce (V)

Dessert

Hot raspberry Souffle, white chocolate and raspberry ripple ice-cream

Kumquat panettone, orange blossom panna cotta, confit of Kumquat

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*