



Vegetarian Dinner Menu

20 October 2021



Amuse

Truffle Mushroom and Sun-Dried Tomato Arancini + mini cheese straws

Starters

Hand Crimped Farfalle Pasta with a Ragout of Oyster Mushrooms, Salsify and Tarragon with a Parmesan Crust

Fish Course

Roasted Cauliflower Niçoise with Sun Dried Tomatoes and Quail Eggs

Main Course

Creamy Butternut Squash and Fried Sage Risotto, Crispy Coated Goats Cheese, Tomato oil and Parmesan (v)

The above dish will be garnished with a selection of seasonal vegetables

Dessert

Raspberry Parfait, Polenta Biscuit and Macerated Raspberries

Petit fours & Filter Coffee



£25.50 ph



Please inform us of any dietary requirements at time of booking.
The restaurant closes at 9:15pm and all tables must be vacated by this time.

74 South - South Downs Campus cannot guarantee that any of our dishes are free from allergens and ask guests with severe allergies to advise a member of staff.