



# Dinner Menu

20 October 2021



## Amuse

Truffle Mushroom and Sun-Dried Tomato Arancini & Mini Cheese Straws

## Starters

A Warm Salad of pan-fried Breast of Pigeon on a Tartlet of Red Onion Jam with Roasted Beetroot, Jerusalem Artichokes and Hazelnut Dressing

## Fish Course

Crispy Pan-Fried Fillet of Sea Bass Niçoise with Pickled Tomatoes, Quail Eggs and Anchovy Dressing

## Main Course

Honey Roasted Gressingham Duck and a Crisp Confit Duck Leg with Braised Root Vegetables and Puy Lentils, Roasted Onions, Butternut Squash Puree - Fondant Potato Thyme infused Madeira Jus

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.