



# Dinner Menu

12 January, 26th January & 2 February 2022



## Amuse

Crispy Beetroot and Goats Cheese Arancini

## Starters

Cider and Seaweed Cured Salmon, Pickled Vegetables, Compressed Cucumber, Horseradish Yoghurt and Dill – Cider and Honey Dressing

## Fish Course

Lightly Spiced Thai Green Curry with Roasted Monkfish, Shiitake Mushrooms and Fragrant Coconut Rice

## Main Course

New Forest Venison, Bacon and Thyme Rosti, Salt Baked Celeriac, Roasted Onions and Sprouts and Butternut Squash Puree – Port Wine Sauce

The above dish is garnished with a selection of seasonal vegetables

## Dessert

Apple tart tatin ,Apple sorbet, vanilla panna cotta, compressed apple, granola, crème anglaise, toffee sauce

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.