



Vegetarian Dinner Menu

12 January, 26th January & 2 February 2022



Amuse

Crispy Beetroot and Goats Cheese Arancini

Starters

Crisp Pastry Case Filled with a Ragout of Wild Mushrooms, Shallots and Tarragon, topped with Poached Quail Eggs – Tomato Hollandaise and Dressed Salad

Pre main Course

Lightly Spiced Thai Green Curry with Roasted Celeriac, Shiitake Mushrooms and Fragrant coconut Rice

Main Course

Braised Puy Lentil, Sweet Potato and Feta Cheese 'Bric' Roll, Buttered Spinach and Roasted Red Pepper 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.