

Student Head Chef Dinner Menu Jasmine Wallace & Rebecca Edwards

Wednesday 29th March and 5th April 2017

Amuse

Onion bhajis with mango chutney

Starter

Duck pate, cornbread and sauce Gribiche

Fish Course

Trout and mussels with a chive sauce

Main Course

Lightly spiced crusted lamb, Bombay potatoes, roasted vegetables and lamb jus

Dessert

Strawberry cheesecake and mango sorbet

Freshly brewed filter coffee with petits fours

Vegetarian option available by prior request

£22.50