

Restaurant

South Downs College



Tuesday 4th April 2017

Behind every one of our delicious dishes, there's a team of talented and dedicated chefs with a real passion for fresh food.

Our chefs are highly skilled, brilliantly creative and put their heart and soul into every single one of the courses they create.

Naturally, we give them all the ingredients they need to bring great food to the pass - but that doesn't just mean seasonal, locally sourced produce. It means providing the right tools for the job, investing extensively both in the development of our kitchens and in superb standards of chef training.

Indeed every single chef that joins our ranks, regardless of experience or position, is enrolled onto our development programme.

Our kitchen creatives are also mentored and supported by Fuller's Executive Chef team - some of the very finest foodies in the business, with years of Michelin-star experience between them.

For the up-and-coming chef, that expert support, creative freedom and passion for fresh food makes Fuller's kitchens an exciting place to develop their craft.

For the customer, meanwhile, it promises innovative dishes on the menu, and fabulous fresh flavours on the plate every time.

Menu

Taster Starter

'Ham, egg and Chips'

Ham Hock terrine, quail eggs and straw potatoes with a beetroot ketchup.

Roast Chicken

Stuffed Breast of chicken wrapped in bacon, cocotte potatoes, creamed cabbage and buttered carrots.

Salmon Fish cakes

Crab Mayonnaise, lemon hollandaise and pea shoots.

Romsey Pork belly

Hampshire black pudding rosti, onion puree and wilted spinach.

Beetroot Tart

Goats cheese crumbs, roquette and radish salad

Trio of Desserts

Sticky Toffee pudding, butterscotch sauce, banana and chocolate crumble, peanut butter parfait

Coffee and Tea

4 Courses £18.50

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