

# Welcome to taste. Restaurant

## Lunch Menu (GPS)



£19.00 three courses per person

*Dishes are subject to availability of produce; dishes may change slightly.*

### First Course

**Carrot and cumin soup**, micro-coriander, cumin yoghurt (V)(VG)(GF)

- or -

**Welsh rarebit**, parsley, caper & shallot salad, mustard vinaigrette (V)

- or -

**Pate**, onion chutney, toasted ciabatta, watercress salad (\*\*GF)



### Main Course

**Pan-seared chicken breast**, mushroom & grain mustard velouté, fondant potato, buttered kale (\*\*GF)

- or -

**Pan seared sea bream**, dressed new potatoes, cauliflower puree, sauce vierge (\*\*GF)

- or -

**Butternut squash & goat's cheese risotto**, crispy sage (V) (\*\*VG) (\*\*GF)



### Dessert

**Raspberry & almond tart**, clotted cream, raspberry coulis (\*\*GF)

- or -

**Chocolate mousse**, salted caramel, sable biscuit (\*\*GF)

- or -

**Apple & pear crumble**, crème Anglaise (\*\*GF)



### Filter coffee or tea

**Please advise us of any dietary requirements prior to dining.**

**(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. \*\* Can be adapted**

Some of our dishes MAY contain nuts or other products which may cause an allergic reaction. If you require further information about any item on the menu, then please ask your waiter/waitress or seek clarification from the Restaurant Manager

#### **STATEMENT OF INTENT REGARDING THE USE OF GENETICALLY MODIFIED FOODS**

The college has a legal responsibility to inform its customers if food sold within the premises contains genetically modified maize or soya. Additionally, if the college is aware of the use of other genetically modified ingredients in food, customers will be informed accordingly. We actively source NON-genetically modified ingredients, including cooking oils.