



### **Arrival**

Whipped goat's cheese and beetroot croute (V)

Sourdough with balsamic and black pepper butter

### **Starter**

Crab rarebit, toasted stout bread, dill and Dijon vinaigrette

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Wild mushroom and caramelised shallot mille feuille (V)

### **Main**

Roast duck breast, braised red cabbage and caraway seed, heritage carrots and Cumberland sauce

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Roasted vegetable and feta tagine, fruit and nut tabbouleh (V)

### **Dessert**

Lemon posset and shortbread

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Treacle tart with peanut butter and whisky ice cream

\*\* For allergen and intolerance advice, please speak to a member of college staff prior to ordering.

Our dishes may contain nuts, nut traces, egg and wheat

(V) vegetarian

£23.50 per head

January 16<sup>th</sup> and 30<sup>th</sup>, February 6<sup>th</sup> 2025

