

Post Lecture Supper Menu Tuesday 17th September 2024

Starters

Classic bisque with crusty bread (gf*)

Burrata with heritage tomato, blood orange and pesto oil (v, gf)

Mussels in putanesca sauce with garlic sourdough toast (gf*)

Mains

Seared asparagus, egg and Dijon vinaigrette dressing (gf)

Smoked duck breast salad with feta cheese, grapefruit, berries, seeds and mustard dressing (gf)

Chorizo crusted cod with potato gratin and tomato fondue

Desserts

Meringue nest with Chantilly, seasonal fruit and raspberry coulis (gf)

Pistachio tiramisu

Selection of ice creams or sorbets (gf, vg*)

2 course £25

3 course £30

(v) Vegetarian

(vg) Vegan (vg*) Vegan available on request

(gf) Gluten free (gf*) Gluten free available on request