



## Term 3 Dinner Menu

(9<sup>th</sup> January - 13<sup>th</sup> February)

### **Starters**

Salmon and cod fishcake, ravigote sauce

Bang-bang chicken salad, soy dressing, peanut sauce

Wild mushroom soup, truffle oil and chive crème fraiche (v)

### **Main courses**

Bouillabaisse of seafood with saffron rouille and croutons

Roast belly of pork, dauphinoise potato, celeriac, roast apples, sage jus

Linguini pasta with red pesto, aubergine caponata and parmesan (v)

### **Desserts**

Black forest Roulade, cherry sauce, chantilly cream

Warm almond financier, poached rhubarb, ginger bread ice cream

Mini cheeseboard, fruit chutney, biscuits

*£17.00 per person for three courses*

*Please note we are only able to accept cash payment*