Dinner Menu
Tuesday 10th November

West Herts College

Arrive 6.15 for 6.30pm

Starters

Goats cheese Bonbons (V)
Beetroot puree, micro herbs

Pork Ribs (GF)
Sweetcorn salsa, barbecue sauce

Mains

Croquette of Lamb
Celeriac puree, asparagus spears

Roasted Hake Fillet (GF)
Tomato & olive salsa, new potatoes & broccoli

Grilled vegetable & Polenta stack (VG,GF)

peppers, courgettes, mushrooms, basil oil, toasted pine nuts

Desserts

Peanut butter brownie
Chocolate ice cream, toasted peanuts

Toffee Apple Pie
With cinnamon custard

Price £23.50 per head, please book in advance

V Suitable for Vegetarians VG Suitable for Vegans GF Gluten Free

*Please note dishes are prepared in areas where they may come into contact with nuts.

The Restaurant