

## Dinner Menu

We welcome Kodjo Gnevry and his development chefs to work with our L2 Chefs

Tuesday 19th March  
6:30 sit down  
£15 per head

## STARTERS

*Vegetable and orzo broth* **V GF**

*Chicken and chorizo scotch egg  
with saffron aioli*

*Shaksuka, sun blushed tomato avocado and  
coriander puree* **V**

*Lobster and prawns gratin, toasted ciabatta*

## CHEF'S MAIN COURSES

*Roast corned chicken supreme, baby spinach, puy lentils, sherry dressing, white chicory, blushed tomato and hazelnut pesto*

*Baked Pollock, crispy mash, capers and vegetable creamy sauce*

*Sautéed Gnocchi, seasonal vegetables, sauce vierge* **V**

## SOMETHING SWEET

*Baked vanilla cheesecake with apple compote*

*Lemon tart served with crème fraiche*

*Poached pear with berries, vanilla Chantilly*

**V** Suitable for vegetarians

**VG** Vegan

**GF** Gluten free

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

For reservations, please call 01923 812464  
or email [reservations@westherts.ac.uk](mailto:reservations@westherts.ac.uk)