



# THE RESTAURANT

AT WEST HERTS COLLEGE



## DINNER MENU

South African Wine Pairing with Winemaker,  
James McKenzie - Skype to Wellington, SA

Canapes on arrival with Beulah Brut Rose  
at 6:15 Sit Down at 6:30

Thursday 16 May

## STARTERS

**Grilled Swordfish**  
with Salsa Verde & Cilantro & Lime Butter

**Spinach & Ricotta Ravioli** V  
with sage butter

*Served with Snow Mountain Chardonnay  
Pinot Noir 2018*

## CHEF'S MAIN COURSES

**Char Grilled Lamb Cutlets**  
Served with a paloise sauce, parmentier potatoes &  
a steamed medley of green vegetables

**Artichoke Heart** V  
Stuffed with mediterranean vegetables served with a paloise sauce,  
parmentier potatoes & a steamed medley of green vegetables

*Served with Snow Mountain Malbec 2017*

## SOMETHING SWEET

**Mango & Passion Fruit Possett**

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, email Denise Gillies  
on [denise@demand.org.uk](mailto:denise@demand.org.uk)