

THE RESTAURANT

AT WEST HERTS COLLEGE

Lunch menu for
October - November
2020

STARTERS

Spiced lentil soup served with fresh bread (GF) (V)

Plaice Goujons with tartare sauce

Finger size pieces of plaice breaded and deep fried served with tartare sauce

**All starters can be served with a bread roll (gluten free available on request)*

MAIN COURSES

Beef Bourguignon

Beef braised in red wine, garnished with pearl onions, button mushrooms and strips of bacon. Served with creamy mashed potato, diced carrots and fresh peas

Poached fish

Served with a white cream and parsley sauce, with mashed potato and garden peas

Mixed vegetable stir-fry (V)

A selection of spiced vegetables served on a bed of buckwheat noodles

SOMETHING SWEET

Lemon sponge with custard (V)

Fruit salad with chantilly cream (V)(GF)

V Suitable for vegetarians

VG Vegan

GF Gluten free

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