



# 3 Course Lunch

## Menu 7

### **Starter**

Chef's soup of the day (v)

Fish Goujons

Grilled Asparagus Salad

### **Main Course**

Seared Tuna & noodle salad

Roast of the day

Posh Sausage, Mash & onion gravy

### **Dessert & Filter coffee**

Warm Bakewell tart, black cherry & creme fraiche

Raspberry parfait, raspberry gel

Pear fritters, apricot sauce & vanilla ice cream

**£16.95**

*As a training college we do our best to have sufficient dishes to accommodate all our guests first choices, sometimes we sell out of a dish, we apologise if your first choice is not always available. Dietary requirements must be communicated at time of booking. We can not guarantee any dishes are free from allergens as we use all in our kitchens.*

