FORMAL DINING MENU
STARTERS

Garden Tart ❤️ (available as 🌿)
Filo Tart, Pea Puree and Goats Cheese served with a Selection of Fresh and Pickled Seasonal Vegetables

Tomato and Mozzarella 🍅 (available as 🌿)
Tomato Caviar, Basil Emulsion and Caper Croutons

Smoked Salmon and Avocado
Pickled Cucumber Ribbons, Crème Fraîche and Chive Dressing

Ham and Apple
Piccalilli, Apple Textures and Toasted Brioche

Please note that all items are subject to a minimum order of ten portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order.
MAIN COURSE

Bespoke menus are available on request

Roast Vegetable Wellington 🌽 (available as 🌽)
Crispy Potato Terrine, BBQ Leek, Roasted Shallot and Red Wine Gravy

Roast Chicken or upgrade to Beef Wellington for £5 extra
Crispy Potato Terrine, Roasted Shallot, Confit Carrot, Red Wine Jus

Poached Trout
Crispy Potato Terrine, Poached Trout, Tomato, Courgette and Prosecco Cream Sauce

£42.50
Campus Kitchen Formal Dining Menu

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DESSERT

Toffee Apple Crumble Tart (available as) (available as)
with Vanilla Ice Cream

Vanilla Panna Cotta (available as) (available as)
Fresh Berries, Berry Compote and Tuille

Chocolate Delice (available as) (available as)
Whipped White Chocolate Ganache

Glazed Lemon Tart
Honeycomb and Crème Fraîche