



Function Menu

To create your bespoke menu, please make your choices from the following dishes.

Groups will be served a set menu, unless by prior arrangement

TO START

Leek and potato soup

Cod croquettes, chive cream sauce and watercress

Jewelled grain salad, fresh herbs

Smoked chicken rillettes, bread crisp

Textures of beetroot, goat's cheese

MAIN EVENT

Chicken Ballotine crispy bacon, colcannon

Roasted loin of pork, spring onion mash, apple crisp

Spinach and ricotta open lasagne, wild mushrooms

Braised feather blade Bourguignon, dauphinoise potatoes, garlic green beans

Salmon en crouete, spinach, lemon, baby potatoes, béarnaise

Roasted Mediterranean vegetable wellington



TASTE

The Restaurant at South Thames College



TO FINISH

Lemon tart, raspberries

Sticky toffee pudding, crème fraiche

Warm chocolate fudge brownie, ice cream

Apple and blackberry crumble, vanilla custard

Peach Melba tart, raspberry ripple ice cream

Crème brûlée

Freshly brewed coffee and tea served to the table

£18.00pp including VAT

Please make your server aware of any allergies or dietary requirements.
Information about allergens in our dishes is kept on site and is available on request.



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