



SPRING TASTING MENU

Galantine of quail, thyme and lemon mousse with a plum tomato relish
Classic chicken consommé Colbert
Seared fillet of sea bass, shellfish bisque and vegetable julienne
Rump of lamb, braised faggots, fondant potato,
sprouting broccoli and a port jus

Vanilla panna cotta, honeycomb, meringue and rhubarb

Espresso and biscotti

VEGETARIAN TASTING MENU

Mediterranean vegetable roulade, basil hummus with a plum tomato relish
Primavera vegetable broth
Smoked sweet potato ravioli, wilted spinach, wild mushrooms
and sage foam
Wild mushroom pithivier, fondant potato, sprouting broccoli port jus

Vanilla panna cotta, honeycomb, meringue and rhubarb

Espresso and biscotti

£28.95 per person

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when placing your order.



TASTE

The Restaurant at South Thames College