

Starter

Cream of Pumpkin and sage soup (V)

£4.50

Autum Salad, chargrilled pears, breaded brie and Walnuts, Honey & Mustard dressing (V)

£5.25

Baked Garlic King Prawns with toasted Bruschetta and fresh Lemon

£6.50

Duck Spring Rolls with Plum dipping Sauce

£6.50

Main courses

Sous-Vide Venison

Served with Croquette potatoes, red cabbage, roasted carrot & a red wine jus

£11.50

Lamb Tagine Couscous

£10.50

Baked Monkfish

Served with Pancetta, white wine and dill velouté (GF)

£11.50

Stuffed Baked Pepper

with Ratatouille vegetables and a mint yogurt sauce (V)

£9.00

Sweets

Baked Apple Strudel

Served with crème anglaise or home-made vanilla bean Ice cream

£5.50

Chocolate profiteroles

Served with raspberry sauce

£5.50

Some of our dishes may contain allergens, please ask a member of staff for information.

BORDERS
COLLEGE