

Graduates Restaurant

Lunches Wednesday and Thursday

2020

Starters

Soup of the Day

Deep Fried Brie with a Cumberland sauce

Pea and mint arancini with a mint dressing

Mains

Lamb shank with root vegetable bake, seasonal vegetables and
mint jus

Lemon Sole and Salmon paupiette with spinach and a white wine
and dill sauce

Vegetable Lasagne

Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Brandy snap basket with winter berry mousse

Chocolate delice

2 Courses £10.50

3 Courses £14.95 (includes tea and coffee)

Food allergies and intolerances

Please speak to a member of our team about your requirements prior to ordering