



## THE COLLEGE ARMS September & October Set Menu

£20.95 2 Course

£25.95 3 Course

Choose 3 dishes from each course – pre order required three days before booking

### Starters

#### Chicken Liver Parfait

apple & date chutney - brown toast

#### Half a Pint of Shell on Prawns

mayonnaise - crusty bread

#### Portobello & Chestnut Mushrooms

toasted brioche - basil - truffle oil

#### 'Ham, Egg & Chips'

house piccalilli

#### Thai-Salmon Fishcakes

crème fraiche - cherry tomato chilli jam

#### Tomato, Fennel & Mascarpone Soup

### Main Course

#### Traditional Roast Dinner

Choose from Suffolk chicken, leg of Welsh lamb, rump of Foxholes Farm beef  
(ONLY AVAILABLE ON SUNDAYS)

#### Darne of Cornish Mackerel

cherry tomato - fennel - rocket - black olive salt

#### Tenderloin of Pork

walnut & raisin risotto - curry sauce

#### Fillet of Pollock

cauliflower puree - green beans - parmentier potatoes - caper butter

#### Braised Shin of Beef

dauphinoise potatoes - carrot puree

#### Scottish Girolle, Caramelised Shallot & Apricot Tagliatelle

parmesan - rocket

### Pudding

#### 'St Clements' Panna Cotta

ginger beer jelly - ginger biscuits

#### Cherry Bakewell Tart

clotted cream - toffee apple

#### Sticky Toffee Pudding

toffee sauce - vanilla ice cream

#### Baked Vanilla Cheesecake

raspberry compote

#### Chocolate Tart

passion fruit jelly - passion fruit sorbet

#### Selection of British Cheese

grapes - biscuits - chutney - celery

(£1.50 Supplement or add as an extra course for £6.25)