



Lunch Menu

Wednesday, April 24th

Brown Windsor Soup

A rich meat and vegetable soup finished with Madeira wine

Prawn Cocktail

Served with brown bread and lemon butter

Ham Hock terrine

With homemade Piccalilli and wholemeal toast

(v) Wild Mushrooms cooked in Butter with Sherry & Herbs

Served on a Toasted muffin

Beer Battered Fish and Chips with Mushy Peas & Tartar Sauce

Roast Topside Beef with Yorkshire Pudding

Served with Beef Fat roasted Potatoes, Spring Greens & Glazed Carrots

Rabbit and Bacon, Flaky Pastry Pie

Served with Mustard Mashed Potatoes, Spring Greens & Glazed Carrots

(v) Spring Vegetable Hot pot with Stilton and Walnut Crumble

Elderflower Syllabub

Served with Shortbread Biscuit

Spotted Dick & Custard

Baked English Apple with Cider Toffee Sauce

Served with Vanilla Ice Cream

Plate of English Cheese

Served with Oat Cakes, Salted Celery Sticks & Pear Chutney

~o~

Tea/Coffee

2 courses £9.95

3 courses £11.95

Some dishes may contain nuts. Please ask your server if you have any concerns.

Please note menus are subject to change.

Thank you for supporting our training restaurant.

Your patience with the students is greatly appreciated in helping us to build their confidence.

1st Floor, Sussex Coast College, Station Approach, Hastings TN34 1BA

Tel: 01424 458535