



Wine Pairing Menu

(January 26th 2017)

Complimentary Cocktail/Mocktail & Canapés

Venison Scotch Eggs with Apple Puree

(v) Leek Terrine with Winter Leaves

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Mackerel Tartare Tartlets with Pickled Cucumber

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(v) Kale & Quinoa Gateau with Tahini Dressing

Pheasant Kiev with Crushed Swede, Hazelnut Butter
& Smokey Bacon Cabbage

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Crème de Vanille de Bourbon with Poached Rhubarb
& Blood Orange Sorbet

Cheese & Biscuits

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Tea/Coffee

£25

PLEASE NOTE: Menus are subject to change
Some dishes may contain allergens.

Please ask your server for more detailed information if you have any concerns.

Thank you for supporting our training restaurant.

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

Gratuity welcome at your discretion

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

Tel: 01424 458535