Subject Dinner Menu  
Lent Term – 3rd February, 3rd March and 17th March

Confit duck & chicken pressed terrine, balsamic infused carrot & sultana chutney, orange gel, toasted focaccia

Leek & potato soup, crispy leeks, chive oil

Garlic & rosemary marinated rump of lamb, tender stem broccoli, redcurrant caramelized beetroot, fondant potato, port jus

Parsnip & apple wellington, fondant potato, tender stem broccoli, redcurrant caramelized beetroot

Dark chocolate delice, shortbread crumb, white chocolate ice cream, crispearls, macaroon