

COAST RESTAURANT

AUTUMN TERM LUNCH MENU 2025

2 courses: £15

3 courses: £18

To Start

Squash

(GF) Creamy Butternut Squash Soup with Roasted Pumpkin Seeds,
Cumin Oil, Drizzle of Cream (*ask for vegan*)

Mushroom

(V, GF) Button Mushrooms Stuffed with Savoury Cheeses & Chives,
Rolled in Panko Breadcrumbs, Garlic Aioli

Duck

Focaccia with Confit Duck Ragu with
Smoked Bacon Lardons & Rocket Salad (*ask for GF*)

The Main Event

(GF) Chicken

Roasted Chicken Breast with Creamy Mashed Potatoes,
Green Beans & White Wine, Chicken & Bacon Sauce

(VEGAN) Lasagne

Mushroom & Lentil Lasagne, Dressed Salad, Garlic Bread (*ask for GF*)

Fish

Fish of the day grilled with Lemon Herb Butter,
Wild Rice & Pearl Barley, steamed Tender Stem Broccoli

Something Sweet

Tart

(V) Treacle Tart with Custard

Lemon

(VEGAN, GF) Lemon Mousse with Cream & Raspberry Coulis

Chocolate

(GF) Chocolate Brownie, Cherry Compote & Honeycomb Ice Cream

Hot Beverages

Filter Coffee	£1.50
Americano	£1.50
Cappuccino	£2.00
Latte	£2.00
Hot Chocolate	£1.50
Espresso	£1.50
Double Espresso	£2.00
Tea	£1.00

Liqueur Coffee £6.50

Baileys Coffee
Irish
Parisienne (Brandy)
Calypso (Tia Maria)
Jamaican (Dark Rum)

***Most of our vegetarian dishes can be served as vegan, please ask your server for options if you would require vegan dishes.**

*** Please note: Menu subject to change depending on ingredients available**

***Please alert your server of any food allergies.**

***10 % discount for students.**

*** Thank you for supporting our students and their experience as they learn and develop their skills and knowledge in a safe, supported environment in our training restaurant.**

TO MAKE A RESERVATION CALL 030 300 38456