



## Dinner Menu

(Thursdays, October 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup>, 22<sup>nd</sup>)

£22.95

### Chicken Consommé

Pistachio & Sour Cherry Duck Terrine with Grape & Mustard Compote

(v/vegan) Roast Heritage Carrots with Hummus, Walnuts & Coriander

Cucumber wrapped Chilli & Ginger Crab with Chilled Pea Broth

Blue Cheese & Spring Onion Cheesecake  
with Savoury Biscuit Base, Tomato & Chervil Dressing

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Confit of Mackerel with Pickled Fennel, Apple & Caviar  
(A fish course may be added for a £3 supplement)

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Watermelon Sorbet

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Roasted Rump of Lamb, Chateau Potatoes,  
Wilted Greens & Crispy Panko Breaded Sweetbreads with Madeira Jus

Pan-Fried Halibut with Shitaki Mushrooms,  
Crispy Pancetta, Clams & Lemon Hollandaise

Corn-Fed Chicken

Spiced Popcorn, Polenta, Sweetcorn Fritter with Roast Chicken Sauce

(V/Vegan) Roast Butternut Squash & Sage Risotto

Deconstructed Beef Wellington (**£3 Supplement**)

4oz Fillet Steak, cooked Medium Rare with Spinach, Mushroom Duxelle,  
Chicken Livers, & Crispy Puff Pastry, Red Wine & Shallot Butter Sauce

### Sides

Seasonal Vegetables £1.50

House Salad £1.50

Some dishes may contain nuts and other allergens. 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 our students is greatly appreciated in helping us to build their confidence.

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