



Lunch Menu

(September 28th - October 23rd)

Soup Du Jour

- (v) Sage Mushrooms on Sourdough Toast with Mustard Cream Sauce
- Smoked Mackerel Mousse with Lemon Dressing & Wholemeal Toast
- (v) Feta Cheese & Pink Grapefruit Salad with Herb Croutons
- (Vegan) Spicy Bang Bang Cauliflower with Raw Vegetable Salad

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Braised Beef with Mushrooms & Onions, Red Wine Jus, Mashed Potatoes

- (v) Paneer Cheese Curry with Lime Leaf Rice & Coriander Raita
- Chicken Satay with Peanut Crunch, Crispy Vegetables & Egg Noodles
- Salmon & Potato Fish Cakes with Minted New Potato Salad & Peas
- (Vegan) Beetroot, Apple & Dill Burger served in Sourdough Flatbread with Asian Slaw & Crispy Fried Potatoes

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- (v) Homemade Greek Yoghurt Ice Cream with Seasonal Berries
- (v) Chocolate & Cappuccino Coffee Mousse Cup
- (v) Pear & Almond Tart with Pear Compote
- (Vegan) Chai Seed & Soy Cream Dessert with Fruit Jelly

2 courses £9.95

3 courses £11.95

Sides

Seasonal Vegetables	£1.50
House Salad	£1.50
Minted New Potatoes	£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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