



Special Dietary Requirements

We strive to offer a selection of dishes that are suitable replacements to the menu chosen for your main group; however it is not possible for the College to offer a range of choices for each course in your menu. Please choose one starter, one main course and one savoury (where applicable) to satisfy all dietary requirements in your group. The price of the special diet alternative is the same as the main menu chosen.

Starter Courses

Griddled leeks

*Oregano, black pepper and lime marinated leeks, griddled and served with béarnaise sauce
This dish is suitable for gluten free diets*

Artichoke and chestnut mushroom tart

*Savoury tartlet filled with artichoke tapenade and mushrooms sautéed in brandy and thyme served with caper and cornichon dressed sorrel
This dish is suitable for a vegan diet*

Spiced sweet potato dhal

*Thick soup made with red lentils flavoured with Indian spices finished with harissa and caramelised onions
This dish is suitable for both vegan and gluten-free diets*

Baked feta

*Greek feta cheese marinated in sun-dried tomato paste, roasted and served with olive caponata and watercress
This dish is suitable for gluten free diet*

Vegetable pakora

*Cauliflower, red onion and fine beans in a crisp spiced batter served with fresh mango relish and shredded radicchio
This dish is suitable for vegan diets*

Warm fennel, orange and halloumi salad

*Chiffonade of fennel with sliced orange and tarragon leaves in an orange and honey dressing topped with char-grilled halloumi cheese
This dish is suitable for a gluten-free diet*

Courgette and mint soup

Smooth, creamy soup garnished with parsley oil and toasted sesame seeds

Can be served hot or chilled

This dish is suitable for gluten-free diets

Meze plate

*Olives, pickles, vegetable crudités, beetroot hummus and roasted new potatoes
drizzled with sweet chilli oil*

This dish is suitable for both vegan and gluten-free diets

Main Courses

Autumn vegetable casserole

*Parsnips, swede, turnip, sweet potato, carrots and green vegetables in a rich
red wine jus baked with a rosemary dumpling*

This dish is suitable for vegan diets

Chick pea, polenta and hazelnut terrine

*Chick peas mixed with sun-dried tomatoes, slow-roasted peppers, olives and roasted
hazelnuts baked in a polenta case and served with a roasted pepper sauce*

This dish is suitable for both vegan and gluten-free diets

Blue cheese and aubergine soufflé

Stilton soufflé baked in a roasted aubergine, served with apricot chutney

This dish is suitable for vegetarian diets

Tofu with squash and coconut

*Thai-style coconut broth with butternut squash and tofu served with toasted
pistachios and brown rice*

This dish is suitable for both vegan and gluten-free diets

Aubergine parmigiana

*Layers of griddled aubergine, tomato and Grana Padano coated in a rich
tomato sauce with a hint of cinnamon, topped with fresh basil leaves*

This dish is suitable for gluten-free diets

Slow-roasted cherry tomato and shallot tart tatin

*Marinated tomatoes and shallots in a balsamic syrup topped
with puff pastry and served with black olive tapenade*

This dish is suitable for a vegan diet

Risotto Verde

Arborio rice slow-braised with a selection of green vegetables, parsley, dill and chervil, finished with white wine and lemon juice. Garnished with crispy leeks and watercress oil
This dish is suitable for gluten-free diets

Smokey spiced tofu

Tofu marinated in smoked paprika, cumin, oregano and coriander seed, char-grilled and served on ribbon courgettes in a porcini liquor
This dish is suitable for both vegan and gluten-free diets

Savoury Courses

Welsh rarebit

Small grilled triangle of toast topped with mature Cheddar cheese, egg yolk and mustard paste, lightly grilled
This dish is suitable for vegetarian diets

Aubergine Charlemagne

Ramekin of lightly spiced sautéed aubergine
This dish is suitable for both vegan and gluten-free diets

Stuffed devilled prune

Prune stuffed with spiced mango and nibbed almonds wrapped in leek
This dish is suitable for both vegan and gluten-free diets

Scotch woodcock

Ramekin of scrambled eggs topped with capers and cornichon
This dish is suitable for a gluten-free diet