



WEST DEAN COLLEGE
ARTS & CONSERVATION



SPRING/SUMMER MENU 2018

STARTERS

.....

Trio of duck, smoked dumpling, panko rilletes and duck egg, pickled ginger and orange caramel
Goats cheese crotin, chargrilled asparagus, Hampshire watercress, walnut dressing
Potted prawns, avocado puree, flatbread, caper and sultana dressing
Spring pea soup, toasted focaccia and mint pesto

MAIN COURSES

.....

Slow cooked corn-fed chicken, pomme fondant, asparagus and Diane sauce
Braised beef, roasted red onion, beetroot purée, potato rosti and horseradish butter
Poached cod supreme, tiger prawn, chickpea, saffron potatoes and samphire in a rich broth
Mille-feuille, roasted squash, taleggio cheese, pumpkin seed crumb, crispy tagliatelle

TO FINISH

.....

Baby pear crème brûlée, mascarpone cream and chocolate pencil
Summer pudding, strawberry compote and vanilla panacotta
Chocolate marquise, orange sorbet, pistachio nut brittle