



WEST DEAN COLLEGE  
ARTS & CONSERVATION

## SPRING/SUMMER MENU 2019

### STARTERS

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Hampshire watercress soup, asparagus & truffle parfait  
Confit duck leg, spring onion and cucumber salad, apple chutney pancake crisps  
Vodka cured gravlax, candied beetroot baby chard, horseradish emulsion  
Seaweed tofu beignets, candied beetroot, lime mayo and lemon balm

### MAIN COURSES

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Lamb loin, parmesan risotto, roasted shallots and pan juices  
Funtington pork loin, carrot sage crushed potato cake, vegetable bundle, cider sauce  
Pan-fried guilt head bream, saffron creamed potato, sauce vierge  
Crispy breaded fetta, onion marmalade polenta chips and roasted summer vegetables

### TO FINISH

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Chocolate salted caramel tart, sea buckthorn ice-cream, poppy seed tuile  
Earl grey tea and white chocolate rhubarb trifle  
Lemon passion fruit tart, chocolate crumb, coconut ice-cream  
Raspberry and pistachio pavlova