

## Thursday 9th February

Smoked haddock fishcakes, saffron creamed leeks Confit rabbit ravioli, mustard & thyme cream sauce Pear, stilton & toasted walnut salad (V, GF) Baked camembert, sourdough, balsamic onions & apple (for 2 to share) (V, GF av)

Main

Roasted butternut squash risotto, crispy sage, parmesan (V, GF) Pan roasted pollock, lightly curried mussels, pak choi, parmentiere potatoes (GF) Chicken supreme, wild mushrooms, smoked bacon & savoy cabbage (GF) Slow cooked steak & ale pie, roasted roots, creamed potato

Sticky toffee pudding, butterscotch & orange (V) Apple & pear crumble tart, calvados custard (V) Hot chocolate fondant, pistachio, sauce & ice cream (V)

Tea & Coffee

## 3 courses - £18

Please advise your server of any allergies or intolerances on arrival.

Thank you.

(GF - Gluten Free / GF av - Gluten Free available with items substituted V - Vegetarian)





HEART OF WORCESTERSHIRE COLLEGE