



Special Dietary Requirements ***April 2010***

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

Char-grilled Mediterranean vegetable salad

Marinated aubergine, courgette, pepper and artichoke char-grilled and served on roquette with a balsamic and honey dressing
This dish is suitable for both vegan and gluten-free diets

Sage roasted Crottin de Chavignol

Chavignol goats cheese wrapped in sage leaves drizzled with olive oil and roasted, served with red onion marmalade and dressed shredded radicchio
This dish is suitable for a gluten-free diet

Sun-dried tomato gazpacho

Slow-roasted plum tomato soup flavoured with sun-dried tomato pesto, garnished with sliced Kalamata olives and basil leaves
Can be served hot or chilled
This dish is suitable for both vegan and gluten-free diets

Watercress tartlet

Wilted watercress, sauté leeks and horseradish filled pastry tartlet topped with rich savoury custard, served with lemon-dressed endive
This dish is suitable for vegetarian diets

Main Courses

Stuffed vine leaves

Wild rice, mixed nuts and seeds, sultanas, mint, and apricots wrapped in vine leaves served with a rich red pepper sauce
This dish is suitable for both vegan and gluten-free diets

Thyme, maple and pepper roasted Hullomi

Cypriot Hullomi cheese marinated in crushed mixed peppercorns, fresh thyme and maple syrup, roasted and served with green olive tapenade
This dish is suitable for a gluten-free diet

Hoisin tofu

Tofu basted and roasted in hoisin sauce served on braised lentils with vegetables and wild mushrooms
This dish is suitable for both vegan and gluten-free diets

Aubergine paupiette

Thin slices of char-grilled aubergine stuffed with cream cheese and spinach served with a rich tomato and red wine sauce
This dish is suitable for gluten-free diets

Savoury Courses

Welsh rarebit

Small grilled triangle of toast topped with mature Cheddar cheese, egg yolk and mustard paste
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