

FARM to TABLE

WEDNESDAY 21st &
THURSDAY 22nd MARCH 2018



MENU

£18.95

STARTERS

Country Veg Soup with Herb
Croutons
Goats Cheese Cake, Red Wine
Reduction, Braised Shallot
Ham Hock Terrine, Piccalilli, Garlic
Crostini

MAINS

Beef & Ale Pie, Horseradish Mash &
Onion Gravy
Spiced Sea Bream, Peas, Green
Beans, Creamed Garlic Sauce
Potato Gnocchi, Blue Cheese Sauce,
Crispy Sage, Roasted Squash
Side Dishes
Cabbage, Leeks, Broad Beans
Minted New Potatoes

DESSERTS

Cheese & Biscuits
Sticky Toffee Pudding, Vanilla Ice
Cream
Lemon Tart, Mixed Berry Coulis,
Hazelnut Praline



Event Nights
at HALESOWEN COLLEGE TRAINING RESTAURANT

Whittingham Road
Halesowen
West Midlands
B63 3NA

RESERVATIONS
0121 602 7851
0121 602 7777
ext 211 after 5pm