



## Starters

Velouté of pea and mint soup  
Ballotine of chicken with tomato and olive dressing  
Risotto of leek and parmesan with warm poached egg  
Filled and grilled field mushrooms topped with stilton  
Butternut squash tortellini

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## Main Courses

Pot roasted pork loin with accompaniments  
Escalope of pork with calvados and apple  
Seared salmon on tartare potato cake  
Poached fillet of plaice dieppoise  
Chicken supreme with sun dried tomato and wrapped in bacon  
Vegetarian khichdi

*All served with seasonal Vegetables*

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## Desserts

Tarte tatin with vanilla ice cream  
Profiteroles with chocolate sauce  
Vanilla Bavaroise with mixed fruits  
Steamed sponge pudding with crème anglaise

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**2 Courses: £8**

**3 Courses: £10**



**Croydon  
College**