

# Dinner Menu

2 Courses - £17.50 | 3 Courses - £21.50

## STARTERS

Freshly made seasonal soup of the day.

Scottish smoked salmon tartar, baby watercress.

Autmn panzanella salad.

Chicken thigh paillard, caper berries, roasted plum tomatoes, rocket.

## MAIN COURSES

*Served with a selection of vegetables and potato dish.*

Grilled fillet of seabass, braised fennel with pancetta, lemon and vermouth.

Three hours braised lamb shank Spanish style, herb roasted new potatoes.

Corn fed chicken breast, champ potatoes, wild mushroom velouté.

Vegetarian dish of the day.

## SIDES

*Additional £3.50*

Tripled cooked chips.

Garlic mushrooms.

## DESSERTS

The dessert menu will be presented to you after your main course.

Additional freshly brewed coffee and speciality teas - £2.50.

### MAKE A BOOKING

If you would like to make a reservation, simply call us on 01744 623155 or email us on [colours@sthelens.ac.uk](mailto:colours@sthelens.ac.uk) Alternatively, you can use our Online Reservation form.

