



(Menu subject to change according to availability of goods)

 South Devon College

# HORIZONS

*Dining*

## Dinner Menu Tuesday 17<sup>th</sup> October

Cream of leek and potato soup served with croutons

Or

Creamy garlic mushrooms presented on toasted brioche,  
served with crispy bacon and balsamic

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Roasted loin of pork served on a buttered  
mash with a cider cream apple sauce

Or

Vegetable stuffed roasted pepper with mozzarella,  
finished with tomato sauce

Both above dishes are served with seasonal vegetables.

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Raspberry Crème Brulé,  
With shortbread biscuit

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Cup of Aspirations filter coffee

£16.50 per person

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Sustainability really is at the heart of South Devon College. This is not new, we have been working on this for 10 years, making sure we take seriously our environment, the climate crisis and future sustainability of our world with real action. We have decided not to use tablecloths in our restaurant anymore to reduce our carbon footprint.