



[] South Devon College

HORIZONS

— Dining —

Dinner Menu 5th March

Sweet Pear and blue cheeses salad with honey dressing
and artisan croutons

Potted Salmon served with Spiced Butter and Artisan Toasted Wafer.

Fillet of Pork, Sage and Onion Bon Bon, Savoy cabbage,
apple puree and seasonal vegetables

Grilled Brixham Catch of the day with Herb Crust,
Citrus Butter Sauce and seasonal vegetables

Pastry Chef's Dessert of the day

A cup Aspirations Filter Coffee £18.95 per person

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.