



Friday Menu

Starters

Sole delicate en papilote with fennel butter, served with brown shrimp and fresh greens
Half poussin served with watercress and spinach salad, pomme gaufrette, chicken liver mousse
and port and red wine syrup
Tea smoked duck with orange and grapefruit salad and a sweetcorn relish

Mains

Beef Bourguignon with potato and celeriac mash and a heart shaped crouton
Blackened Snapper resting on coconut and coriander rice, served with a mild curry cream
and duo of marinated langoustine
Butter poached chicken breast with crispy crumb, served with a pancetta and chestnuts
stuffed savoy cabbage parcel, potato rosti and a brandy and date jus

Dessert

Saffron and sesame banana fritter with coconut mallow, mango and passionfruit salsa and
spiced rum ice cream
Millionaire delice with salted caramel fudge sauce and Chantilly cream
Crème brulee with spiced fruit compote and sable biscuits

Speciality coffees and teas available at an additional cost.

Cooked by Professional Cookery Level 6

Starters £4 | Mains £7 | Sweets £4 | 3 Courses £15

May we respectfully remind guests that this is a training environment; therefore the menu may be subject to change. If you have any dietary requirements please let us know before you order.