



Starters

Chicken wings with gnocchi, morels, asparagus and chicken emulsion (632 kcal)

Gin cured salmon with pickled fennel and apple slaw (503 kcal)

Lamb terrine served with sweetbreads, flat bread and iceberg salad (687 kcal)

Main Course

Monkfish with curried mussels and lime rice (776 kcal)

Rib eye steak with café de Paris butter, potato, rosemary and parmesan polenta chips, wilted spinach, roast onions and tomatoes (1106 kcal)

Roast partridge with parsnip puree and thyme rosti (611 kcal)

Dessert

Chocolate peanut brittle tart (682 kcal)

Tropical trifle with coconut biscuits (589 kcal)

Crème brulee with a sesame tweek (460 kcal)

Speciality coffees and teas available at an additional cost

Cooked by HNC Professional Cookery

3 courses - £10.50

Recommended average daily calorie intake: Men – 2,500 Calories Women – 2,000 Calories
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.