



## Starters

Cream of chicken soup topped with crispy mushrooms

Roasted red pepper, tomato and red onion bruschetta

Oriental crunchy beef salad with pak choi, mange tout, red onion, beansprouts, peppers, roasted cashews, coriander and mint dressing and crispy noodles

Steamed red mullet en papilote with a fine bean, red onion, pancetta and cherry tomato salad with a tomato and thyme vinaigrette

## Main Course

Smoked haddock, pea and chilli risotto topped with a poached egg

Lamb tagine with cous cous, flatbread, hummus, coriander yoghurt and deep fried chick peas

Lemon and thyme breaded pork fillet with broccoli, caramelised apples, capers and a red onion jus

Butternut squash and caramelised onion tartlet with a balsamic and pesto salad

## Dessert

Choux buns filled with pastry cream, served with a dark chocolate sauce

Mixed berry delice, sponge base, chocolate runout and raspberry coulis

Lemon tart with crème anglaise

Banana and pineapple fritter with a rum and caramel sauce and coconut ice cream

Speciality coffees and teas available at an additional cost.

Cooked by Professional Cookery Level 5

**Starters £2.00 | Mains £4.50 | Desserts £2.00 | 3 courses - £8.50**

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.