



Starters

Chicken and chorizo skewer with flatbread, manchego cheese, sour cream, green olive salad and Romesco sauce

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

Mains

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

Confit duck leg with pickled red cabbage, sweet potato fondant and braised puy lentils

Thai red monkfish and king prawn curry with jasmine rice

Dessert

Baked rice pudding with stewed apple puree and cinnamon syrup

Vanilla panna cotta with blueberry compote and a lemon tuile biscuit

Beignets with cinnamon sugar and dark chocolate dipping sauce

Cooked by Professional Cookery Level 5

Starters £2.00 | Mains £4.50 | Sweets £2.00 | 3 Courses £8.50