

MENU

Diploma (Level 2) – 17TH January – 10th February

Two course lunch available for £8.50 and three courses for £10.50

Starters

Watercress soup with sesame and sea salt crackers

Ogen melon, exotic fruit and Parma ham with a port reduction

Avocado, crab and crème Fraiche tower with a lime and sundried tomato relish

Roasted breast of wood pigeon on roquette with pickled cucumber and walnut and raspberry vinaigrette

Main Course

Glazed rolled fillets of sole with a creamy mushroom and shallot sauce

Bouillabaisse of locally caught fish with a pepper and garlic mayonnaise

Grilled rump steak with a pepper sauce and deep fried shallots

Twice cooked breast of chicken on a light curry sauce and sag aloo

Gateaux of roasted Mediterranean vegetables with polenta and basil oil

Vegetable dishes

Dauphinoise potatoes

Minted new potatoes

Roasted pumpkin

Snow peas with almonds

Desserts

White chocolate petit pot with an orange tuille

Warm Pecan pie with honeycomb ice cream

Hot vanilla soufflé with a blackcurrant sauce

Thyme blossom parfait with glazed fig and kiwi syrup

