



FINE DINING

20th June 2019

LEVEL 3 GRADUATION 4

Moroccan Cous Cous

Pomegranate & aromatic spiced halloumi

"Ham Eggs & Peas"

Poached Salmon

cucumber, avocado & fennel

Chicken Liver Parfait

sour dough

xxx

Tomato Soup

xxx

Herb Crusted Cod Loin

jersey royals, samphire & cauliflower, light mustard & cornichon sauce

Braised Beef

pommes puree, green beans & beetroot jus

Chicken Ballontine with Mushroom, Bacon & Spinach

pomme maxine, charred corn, spring onion & thyme jus

Wild Garlic, Asparagus & Wild Mushroom Risotto

xxx

Pre-Dessert

"Lemon Meringue"

xxx

Coffee and Walnut Cake

cinnamon ice cream, vanilla frosting & caramel sauce

Trio of Strawberries

Strawberry yoghurt, basil & lime ice cream

£19.95

denotes suitable for vegetarians

denotes may contain nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.