



# FINE DINING

23<sup>rd</sup> May 2019

## LEVEL 3 GRADUATION 1

### Ham Hock

piccalilli, sour dough

### Grilled New England Asparagus

crispy hen's egg topped with parmesan hollandaise

### Cod, Chorizo & Avocado

xxx

### Pea & Watercress Soup

pea shoots

xxx

### Roasted Duck Breast

confit garlic, kale, thyme dauphinoise, king oyster mushrooms, crisp shallot rings, duck jus

### Chicken Supreme

fondant potato, glazed baby carrots, tender stem broccoli, shallot puree and tarragon jus

### Salmon

linguini, braised lettuce, peas, samphire, dill & caper beurre blanc

### Vegetable Wellington

pomme puree, savoy cabbage, cream spinach sauce

xxx

### Pre-Dessert

Rhubarb & Gin Sorbet

xxx

### Chocolate Delice


raspberries, chocolate tuille


### Vanilla & Hazlenut Parfait

lemon jam, biscuit tuille

### Blackberry "Cheesecake"

**£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.