

Monday Evening Dinner Menu  
Culinary Arts Management Year 1  
£17.95

To Start

Beetroot Risotto, Roast Baby Beets  
Caramelised Orange, Horseradish, Dill (vg)

Smoked Seafood Tortellini, Pea Purée  
Asparagus, Broad Beans, Focaccia Crumb

Spiced Honey Glazed Duck Breast, Israeli Cous Cous  
Pomegranate, Date, Preserved Lemon

Braised Pork Cheeks, Crispy Pork Topping  
Celeriac Remoulade

The Mains

Parsnip Pannacotta, Mushroom Pitivier  
Pickled Walnut, Watercress (vg)

Fillet of Sea Bass  
Baby Vegetables, Chive Beurre Blanc

Lamb Cannon, Cauliflower Purée and Roast Florets  
Kale, Dark Chocolate

Blade of Beef, Potato Fondant  
Butternut, Tender Stem Broccoli

**To Finish**

Apple Jelly, Burnt Apple Purée, Raw Apple  
Apple Snow, Apple Blossom (vg)

Twice Baked Goats Cheese and Olive Soufflé  
Port, Grapes, Celery

Caramelised White Chocolate, Cardamom Biscuit,  
Dark Chocolate Cremeux, Raspberries

‘Bread and Butter Trio’  
Ice Cream, Chilled Parfait, Hot Pudding

Tea or Coffee  
Selection of Petit Fours