

TASTER MENU

6 COURSE 40

AMUSE BOUCHE

BUTTERNUT SQUASH RISOTTO AND ARANCINI (v)
PARMESAN, SHIMEJI MUSHROOM, BASIL.

SEA BASS
FENNEL, CRISPY KING PRAWN, MANDARIN SAUCE

BEEF FILLET
ROSCOFF ONION, CEP, SAVOY CABBAGE, MALBEC JUS

PRE-DESSERT

PEAR AND CARAMEL

VANILLA ICE CREAM

PETITS FOURS

RESTAURANT
AT BIRMINGHAM COLLEGE OF FOOD