

## **Restaurant@Birmingham College of Food – Dinner Menu**

2 Courses £26.00

3 Courses £30.00

Amuse Bouche

### **To Start**

Champagne Risotto

Cultivated Mushrooms, Butternut Squash, Parmesan and Almond Tuile

Guinea Fowl Choux Farci

Shimeji Mushrooms, Shallot Purée, Crispy Potato

Steamed Lemon Sole,

Salmon Mousseline, Creamed Fennel, Dill, Mandarin Sauce

Pork Cheek

Sage & Hazelnut Pesto, Cauliflower, Capers

### **To Follow**

Spinach and Mushroom Pithivier

Cep Velouté, Jerusalem Artichokes, Charred Lettuce, Cultivated Mushrooms, Potato Cake, Sauce Choron

Grilled Line-Caught Sea Bass

Fennel Confit, Samphire, Purple Sprouting, Saffron Cream

Blossom Honey and Lavender Glazed Gressingham Duck

Candied Beets, Blackberry, Cassis Sauce

Roast Loin and Shoulder of Lamb Cotswold

Buttered Green Beans, Apricot Purée, Cumin Jus

### **To Finish**

Alunga Chocolate Mousse, Fresh Mango and Passion Fruit Compote, Ginger Biscuit, Passion Fruit Mallow, Tanzanie Ice Cream

Pineapple and Buttermilk Pannacotta, Compressed Pineapple, Roquefort and Sesame Biscuit, Banana Sponge, Coconut Meringue

Blackcurrant Mousse, Spiced Poached Comice Pear, Pistachio Sablè Breton, Apple and Tarragon Granita

Lemon Brûlée, Lemon Balm Curd, Lime Sponge, Vanilla Pod Shortbread, Cardamom Meringue, Yuzu and Goats Curd Sorbet

Selection of Petits Fours and Chocolates