

visions

oncampus**restaurant**



Institute of Canterbury
Ara rau, taumata rau

Family-style French Bistro

ENTREE

French Onion Soup

Gruyere custard, grilled baguette, pickled onion

Chicken Liver Pâté

Toasted brioche, apricot and chilli chutney, walnuts

MAIN

Pan-seared Akaroa Salmon

With mussels in garlic cream, chive oil

Thyme Marinated Chicken Paillard

With grilled lemon, sauce vierge

Reblochon and Potato Tart

Garden leaves, seed mustard dressing

DESSERT

Rum Baba

Orange, pistachio, Chantilly cream

Milk Chocolate and Hazelnut Pot de Crème

Salted caramel cream, vanilla shortbread

NOTE:

This is a special set menu where items are shared on the table with guests. For this reason dietary requirements and adjustments to the menu are not possible.

Thank you for supporting our students in training.
We appreciate any feedback on your experience.