

eh15

restaurant & bar

Thursday Evening Dinner

Amuse Bouche

Goat's Cheese Panna Cotta

Pre-dessert

Blood Orange and thyme sorbet

Starters

Duck, Spring Roll & Gyoza

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Desserts

Rhubarb Clafoutis, Poached rhubarb, Pistachio cream, Rhubarb crisp and syrup

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Ham Hock, Puy Lentils & Wild Mushrooms

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Apple Cobbler, Caramel ripple ice cream and sauce anglaise.

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Pigeon, Beetroot Panna Cotta & Pigeon Jus

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White chocolate cheesecake, Passionfruit Jelly and Passionfruit Curd, Beignets.

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Baked Cod, Almond & Mushroom Topping

Soups

Celeriac & Almond Soup

Irish Coffee Dome, with Churros

(Dark chocolate shell with coffee semi freddo, hazelnut dacquoise sponge, chocolate coated honeycomb and espresso.)

Main Courses

Salmon, Pea Velouté, Bubble Squeak & Quails Egg

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£25 PP

Pork Chop, Puy Lentil Risotto, Apple Puree

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Please let us know if you have any food allergies or special dietary needs. All our food is freshly prepared in a kitchen where nuts, gluten, and other known allergens may be present. Please note we take every precaution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Chicken En Papillote & Hasselback

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All our dishes are cooked and served by our professional cookery and hospitality students. So that we can give every student the opportunity to cook their planned dishes, we would appreciate each person ordering a different dish where possible. Thank you.

Parsnip 3 Ways, Baked Oats, Grapefruit & Poached Egg