

Fine Dining Evening Menu

Little Orange

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Paysanne of Autumn Vegetable Soup, herbs

Lamb Liver, Filo Mille Feuille, Port, Redcurrant, Pousse de Epinard, Pinenuts

Mascarpone, Amaretti crumb Angolotti, Tail Fillet and Tomato Ragu, Pesto, Celeriac Crisps

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- A. S. S. S. S. S.

Sorbet

-stew

Saute Chicken Chasseur

Grilled whole Plaice Rockefeller, Herbed Parmesan Crumbs, Lemon

Aubergine and Courgette Tian

Panache Chateau Potato, Herbed Mid Potatoes

- JAYRA

Paris Brest, Chantilly, Poached Pears, Dark Chocolate Sauce Chocolate Fondant, Raspberry Coulis, Icecream Cheese, with Biscuits

Coffee & Petit Four

- STEN



Service charge not applied. Gratuities, left at your discretion, will be used to subsidise an end of year trip for students. Guests are politely requested that they vacate the training restaurant by 2.15pm at lunchtime and 9.00pm during service.

Thank you for your cooperation.