



## CIDER ORCHARD RESTAURANT

**APRIL/MAY DINNER 2019**

### **STARTER**

#### **Chicken Consommé**

Poached Quail Egg, Confit Chicken, Mushrooms

#### **Asparagus**

Whipped Brie, Salami, Beetroot

#### **Mackerel**

Potato Crust, Celeriac, Cucumber

#### **Leek and Pea Tart**

Pesto, Parmesan, Rocket

### **MAIN COURSE**

#### **Sea Trout**

Asparagus, Crushed Jersey Royals, Butter Sauce

#### **Marinated Rump Steak**

Wild Mushrooms, Burnt Onions, Fries

#### **Guinea Fowl**

Braised Cabbage, Black Pudding, Boulangere Potatoes

#### **Strudel**

Walnuts, Stilton, Apple

### **DESSERT**

#### **Lemon Cake**

Curd, Lemon Ice Cream, Meringue

#### **Caramelised Pear**

Cherry Compote, Shortbread, White Chocolate

#### **Mango Mousse**

Jelly, Burnt Orange, Citrus Sauce

#### **Chocolate Delice**

Coffee Ice Cream, Tuile, Caramel

### **Three Courses £20**

**Including Coffee & Petite Fours**

Our allergen and dietary information is available on request.

If you have specific dietary requirements please let us know on arrival.

*Please be aware that during our assessment period, February until May, party sizes are limited to 6 unless prior arrangement has been made with the tutor(s).*