

Graduates Restaurant

Lunches

May 2019

Starters

Tomato Gazpacho

Thai Fishcakes with Sweet Chilli dip

Crispy Pork Belly, Poached apples, spinach, cider jus

Mains

Pan Fried Halibut, Braised Pak Choi, Purple sprouting Broccoli,
Mango and coriander salsa

Homemade Chicken Kiev, Garlic and Herb Butter, Sauté jersey
Royals, Spring Greens

Asparagus, Pea, Broad Bean and spinach Pappardelle, Hazelnut
Pesto

Desserts

Crepes Suzette, Orange Sauce, Chocolate, Chantilly Cream

Sticky Toffee Pudding, Toffee Sauce

Strawberry Mille Feuille

2 Courses £8.95

3 Courses £12.95 (includes tea and coffee)

Food allergies and intolerances

Please speak to a member of our team about your requirements prior to ordering

Graduates Restaurant

May/June Menu 2019

Evening Meal

Starters

Thai fish cakes with sweet chilli dip £5.00

Belly of pork with poached apple, chard and pork jus £5.00

Tomato Gazpacho £5.00

Mains

*Pan-fried halibut, compressed cucumber, crab
and lemongrass consommé £8.00*

*Sirloin steak with blue cheese dauphinoise potatoes,
spring greens and chimichurri £8.00*

*Pappardelle with shaved asparagus, broad beans, marjoram
and pea purée £6.00*

Desserts

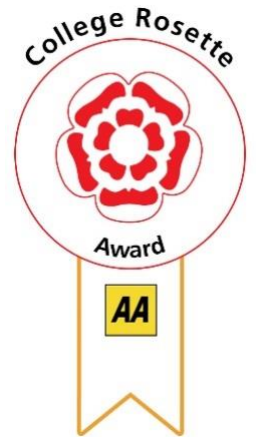
Strawberry mille-feuille with strawberry sorbet £5.00

Crepes suzettes with orange sauce and Chantilly cream £5.00

*Black cherry soufflé with sous vide cherry ice cream and
chocolate sauce £5.00*

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