

# Graduates Menu

April - May

Ham hock Terrine with piccalilli

-

Onion bhajis with minted yoghurt and mango chutney

-

Soup of the day

---

Pork katsu curry with steamed rice and braised pak choi

-

Roast butternut squash and parmesan Linguine

-

Grilled fillets of mackerel with warm new potato salad and leeks vinaigrette

---

Chocolate teardrop filled with chocolate mousse and black cherries

-

Rhubarb and ginger cheesecake with poached rhubarb

-

Hot raspberry souffle with peanut butter ice cream and peanut brittle