

DINNER MENU

STARTERS

Pressed Suffolk ham hock terrine

With homemade piccalilli and wafer bread

Eggs Benedict

Toasted home baked brioche topped with a lightly poached egg, smoked salmon and tomato, glazed with a hollandaise sauce

Thai prawn bisque

Flavoured with sherry, topped with a coconut foam

MAIN COURSE

Roast Gressingham duck breast

Marinated in jasmine tea, served with a cherry brandy and orange flavoured fruit sauce, garnished with fondant potatoes and green beans

Smoked bacon wrapped escalope of turkey

With chestnuts, honey and rosemary roast potatoes and cranberry jus

Grilled fillet of sea bass

Set on a hot potato salad finished with a red onion confit and lemon oil

Galette of aubergines with tomato and mozzarella (v)

With cracked wheat and mint salad

DESSERTS

Baked fig cheesecake

With rose petal syrup

Gateau St Honore

Choux pastry on a bed of light puff pastry filled with a chocolate and mango mousse

Traditional Christmas pudding

With a vanilla and honey custard

**Selection of Canapés on arrival
£15.00 per head**

We hope you enjoy your experience within our training restaurant and value your feedback.

Please advise your waiter of any special dietary requirements.