

The Chefs Academy

NEWCASTLE COLLEGE

MENU

Seasonal Supper menu

Wednesday 14 & 21 May

To Start

Broccoli soup, Harrogate blue, lemon cream (v)

Crispy ham hock croquettes, celeriac salad, marinated peas, mustard vinaigrette

Grilled sardines, Isle of Wight tomatoes, toasted sourdough

Main Course

Duck leg confit, blood pudding, fine beans, red wine sauce

Fillet of sea trout, Jersey Royals, asparagus, chive & wholegrain mustard beurre blanc

Barbecued hispi cabbage, coriander, chilli, garlic & lime oil (v)

Desserts

Vanilla baked yogurt, strawberries, peaches, toasted almonds

Dark chocolate & malt tart, preserved cherries, white miso ice cream

A selection of British cheese from Harvey & Brockless, celery, grapes, candied pecans, chutney and biscuits

3 courses £21.50

If you have any intolerances or allergies, please speak to a member of our team and they will be happy to advise

