

COAST RESTAURANT

AUTUMN TERM LUNCH MENU

September 30th-October 25th

2 courses: £15

3 courses: £18

To Start

(v) Pumpkin

Creamy pumpkin soup with roasted pumpkin seeds, cumin oil & drizzle of cream

(v) Mushroom

Button mushrooms stuffed with savoury cheeses & chives, rolled in Panko breadcrumbs

Clam

Creamy fish-based chowder with Palourde clams & finely diced vegetables

Wood Pigeon

Sourdough toast with pigeon ragu & smoked bacon lardons, rocket salad

The Main Event

Chicken

Roasted chicken breast with creamy mashed potatoes, green beans and white wine, chicken & bacon sauce

(v) Squash

Creamy risotto with caramelised butternut squash, pecorino cheese, sage crisps & herb oil

Sea Bass

Seabass fillet grilled with lemon herb butter, wild rice & steamed tender stem broccoli

(v) Pudding

Roasted vegetable steamed suet pudding with roasted potatoes, honey glazed carrots & onion gravy

Something Sweet

(v) Lemon

Lemon posset with raspberry coulis & shortbread crumb

(v) Cake

Garam masala cake with cardamon custard & candied pistachios

(v) Chocolate

Chocolate mousse with cherry compote & honeycomb

(v) Sorbet

a selection of homemade ice creams & sorbets

(vegan) Trifle

Vegan sponge with sherry jelly, whipped cream & sprinkles

Hot Beverages

Filter Coffee	£1.50
Americano	£2.00
Cappuccino	£2.50
Latte	£2.50
Hot Chocolate	£2.50

Liqueur Coffee £6.50

Baileys Coffee
Irish
Parisienne (Brandy)
Calypso (Tia Maria)
Jamaican (Dark Rum)

***Most of our vegetarian dishes can be served as vegan, please ask your server for options if you would require vegan dishes.**

***Please alert your server of any food allergies.**

***10 % discount for students**

Thank you for supporting our students and their experience as they learn and develop their skills and knowledge in a safe, supported environment in our training restaurant.