EARLY WINTER MENU

Prepared and served by Level 2 students and Chef Leona Ko

Starter

Wild Mushroom Cappuccino (V)
Ham Hock & Apple Terrine
Smoked Trout Roulade

Main Course

Chestnut & Sage Gnocchi (V)
Slow-Roasted Belly Pork
Herb-Crusted Hake

Dessert

Warm Pear & Almond Frangipane Tart
Sticky Ginger Parkin Pudding
Blackberry & White Chocolate Bavarois

£25 per person