AUTUMN BISTRO MENU

Prepared and served by Level 2 students and Chef Leona Ko

Starter

Roasted Butternut Squash Velouté (V)
Beetroot & Goats' Cheese Mille-Feuille (V)
Smoked Mackerel Rillettes

Main Course

Wild Mushroom & Truffle Tagliatelle (V)
Herb-Crusted Lamb Rump
Pan-Seared Sea Bass

Dessert

Warm Sticky Toffee Pudding
Apple & Blackberry Crumble Tart
Dark Chocolate & Hazelnut Delice

£25 per person