



Dinner Menu

25th April

Starters

Chicken liver parfait with brioche crumb and chantenay carrots
Chilli and garlic spaghetti with mussels and pickled samphire
Camembert, fig and onion tart

Main

Rack of lamb with fondant potatoes and purple sprouting
broccoli
Cod with crushed potatoes, chorizo, tomato and thyme
vinaigrette
Vegetable wellington

Deserts

Passion fruit and vanilla cheesecake
Chocolate torte with vanilla ice cream
Cinnamon and brown sugar poached pears

Coffee and petit fours

2 Course £ 12.50

3 Course £16.50

Menu has been created by Declan Pendleton

Professional Cookery Level 3 Student this menu maps into
Practical Gastronomy of Declan's qualification.



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