



# 5 COURSE SEASONAL TASTER £23pp

## MEAT

### **Watercress Soup**

Potato rosti croutons, lovage oil

#### Mackerel Fillet

Cauliflower puree, orange glazed endive, sultanas, pine nuts, curry oil

#### Rack of Lamb

Sheep's yoghurt, pickled courgette, lamb croquette, mint salsa verde, confit tomatoes, tourne potatoes, lamb jus

### **Strawberry Sorbet**

#### Rhubarb Mille-feuille

Caramelised hazelnuts

# **VEGETARIAN**

(Vegan option available)

### **Watercress Soup**

Potato rosti croutons, lovage oil

## Pan-roasted Sprouting Broccoli

Cauliflower puree, orange glazed endive, sultanas, pine nuts, curry oil

## **Grilled Asparagus**

Sheep's yoghurt, pickled courgette, potato croquette, mint salsa verde, confit tomatoes, tourne potatoes

# **Strawberry Sorbet**

### Rhubarb Mille-feuille

Caramelised hazelnuts

# Pre-book here to guarantee a place.

Please advise us of any allergies and dietary requirements on booking email: andrea.guardascione@leedscitycollege.ac.uk with your details.



If you have any food allergies or intolerances, please speak to a member of staff. Although we take every precaution to avoid cross-contamination, we cannot guarantee the complete absence of allergens, as all products are stored and handled in an environment where allergens are present. This is a training facility, so we kindly ask for your understanding.