



5 COURSE SEASONAL TASTER £23pp

MEAT

Roast Parsnip Soup

Crispy kale, truffle oil, warm focaccia

Skate Wing

Braised leeks, shrimp beurre noisette

Venison Loin

Celeriac cream, venison bolognese, seasonal greens, blackberry jus

Blood Orange Sorbet

Dark chocolate zest

Spiced Poached Pear

Hot chocolate sauce, vanilla ice cream

VEGETARIAN

(Vegan option available)

Jerusalem Artichoke Velouté

Black pepper croutons, herb oil

Beetroot Carpaccio

Whipped goat cheese, rocket, honey-mustard dressing

Wild Mushroom Ragout

Celeriac cream, seasonal greens

Blood Orange Sorbet

Dark chocolate zest

Spiced Poached Pear

Hot chocolate sauce, vanilla ice cream

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.