



# Glebegate Restaurant

**We have limited portions of each dish; we will do our best to accommodate your choice. Please remember that the restaurant is a classroom, training environment.**

# Lunch Time Menu

## **Starters**

Potato and Parsley Soup Black Pudding & Cheese Toastie

Oat Rolled Mackerel, Lemon & Pea Sauce

Popcorn Chicken Goujons, Sour Cream Dip

Watermelon, Goats Cheese, Pistachios, Shaved Red Onions, Balsamic Dressing

## **Main Course**

Honey Mustard Glazed Roast Ham, Roasted New Potatoes, Broccoli, Parsley Sauce

Baked Cod, Mushroom Ketchup, Red Onion & Sage, Soft Herb Mash

Cumberland Sausage Swirl, Grain Mustard Mash, Red Onion Gravy, Onion Rings

Pan Roasted Chicken, Pepper Sauce, Parsley Mash, Roasted Carrots

*\*All main courses are served with vegetables and potatoes unless stated otherwise.*

## **Desserts**

Baked Rice Pudding, Raspberry Compote

Salted Caramel Popcorn Pots

Ice Cream (Vanilla, Chocolate, Strawberry)

**£7 per person, Tea and coffee from £1.50**

If you have any known allergies, please mention these when ordering so that we can guide you with your choice. Please inform a member of teaching staff and we will do our best to cater for you.

# Tuesday Dinner

Chef's appetizers

## **Starters**

Poached Salmon Rillettes, Smoked Mackerel & Apple Salad

'Chicken Caesar Salad' Chicken Croquette, Lettuce, Caesar Dressing, Anchovy, Parmesan

Wild Mushroom Tart, Dandelion Tea

Chicken Liver Parfait, Sourdough

## **Intermediates**

Sorbet, A palette cleanser

## **Main Course**

Baked Cod Herb Crust, Mash, Carrots, Fish Cream Sauce

Chargrilled Sirloin Steak, Parsley Mash, Cherry Tomatoes, Mushroom, Onion Rings, Bordelaise Sauce

Lancashire Hotpot, Red Cabbage, Carrots & Leeks

Confit Duck Leg, Potato, Samphire & Broad Bean Salad, Warm Bacon Dressing

## **Desserts**

Chocolate Brownie, Dark Chocolate Sauce, Vanilla Ice Cream

Lime, Ginger & Mascarpone Cheesecake

Warm Syrup Tart, Vanilla Ice Cream

**£18 per person, Coffee and petit fours from £1.50**

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# Thursday Dinner

## Chef's appetizers

### Starters

Aubergine & Mozzarella Cannelloni, Pasatta, Parmesan, Basil

Pickled Radish, Dill Emulsion, Puffed Quinoa

Pork Cheeks, Sweet & Sour Sauce, Pineapple, Coriander

### Intermediates

Plaice 'Breval', White Wine, Mushrooms, Tomato, Parsley

Seared Seabass, Curry Oil, Yoghurt, Onion Bhaji, Spiced Plum Chutney

Roast Salt Cod, Clam Chowder

### Main Course

Rump & Faggot of Lamb, Stilton Dauphinoise, Rosemary Jus

Slow Roast Belly Pork, Squash Fondant, Spinach, Spicy Liquor

Fricassee of Guinea Fowl, Guinea Fowl Bon Bon, Wild Mushrooms, Carrots

### Desserts

Baked lemon cheesecake lemon meringue Ice cream

Strawberry & rosewater parfait, shortbread

Chocolate and salted caramel tart, caramel popcorn, crème fraiche

Banana peanut crumble roasted pineapple

**£18 per person, Coffee and petit fours from £1.50**

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