CRAFT GUILD OF CHEFS
ACCREDITED COLLEGE

Lunch Menu 5

Starters

Leek & Potato Velouté

With chive oil and croutons

Hot Smoked and grilled mackerel

With pickled cucumber and chervil emulsion

Pork and Black pudding scotch egg

With beetroot ketchup, pickled mustard seeds and radish

Main Course

Minted Shepherd's Pie

Honey roasted carrots and parsnips.

Herb-Crusted Cod

Creamed leek, charred broccoli and lemon butter sauce

Pan-Fried Chicken Supreme

Fondant potato, vegetable fricassee and a thyme jus

Desserts

Sticky Toffee Pudding

Butterscotch sauce & bourbon ice-cream

Strawberry Cheesecake

White chocolate ganache

Lime Posset

Ginger crumble, Italian meringue and a stem ginger cream

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Lunch Menu 6

Starters

Butternut Squash and Sage Soup

With crispy sage leaves and herb oil

Confit Duck Leg Spring Roll

Sesame and soy dressed salad

Grilled Mackerel

Horseradish crème fraiche, radish and frisée lettuce

Main Course

Pan Fried Seabass

pancetta and pea risotto, dill oil

Duo of Chicken (roasted chicken breast and chicken thigh bon-bon)

Celeriac puree, roasted broccoli and a sage jus

Chargrilled pork steak

Apple potato cake, roasted swede, sage and caramelised onion jus

Desserts

Passionfruit and Coconut Crème Brûlée

With mango cream and shortbread

Rice Pudding

With rhubarb and peach compote and oat crumble

White Chocolate and Raspberry Trifle

Topped with toasted almonds

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15.00 per person

Tea and coffee available £2.00 extra

Coffee

Latte, cappuccino, americano, espresso, flat white and decaf

Tea

English tea, earl grey, decaf and a selection of fruit teas available

NWSLC
NORTH WARWICKSHIRE AND SOUTH LEICESTERSHIRE COLLEGE

CRAFT GUILD OF CHEFS
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Evening menu 3

Amuse Bouche

Cream of Cauliflower Velouté, Blue Cheese Pesto

Starters

Chicken Caesar Salad

Or

Roast Red Pepper, Lentil and Miso Bon-Bon, Broad Bean Hummus, Rocket, Pistachio

Intermediates

Grilled Mackerel, Pickled Red Cabbage, apple and fennel, Split Butter Sauce

or

Chef's sorbet

Main Course

Soy and Maple Glazed Chicken Breast,

Hazelnut Chicken Croquette, Date Puree, Orange-Soaked Carrots

or

Pan Roast Pork Belly,

Sweet potato and Squash Gnocchi, Crispy Skin, Glazed Onions, Sage Sauce

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Desserts

Vanilla Millie-fuillie, Rosemary Cacoa Shortbread, Passionfruit Sorbet

or

Raspberry Choux, White Chocolate Cream, Prosecco Jelly

£28 per person

Tea and coffee/ petit fours £2.00 extra

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NORTH WARWICKSHIRE AND SOUTH LEICESTERSHIRE COLLEGE

CRAFT GUILD OF CHEFS
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Evening Menu 4

Amuse Bouche

Mushrooms on Toast

Starters

Compressed Watermelon,

Grilled, Marinated Feta, Pickled Shallot, Rocket, Balsamic Emulsion

or

Sweet and Sour Pork Cheek,

Charred Pineapple, Coriander Oil

Intermediates

Plaice and Shrimp Roulard, Creamed Greens, Dill Puree, Lemon Gel, Crispy Potato Crumb

Or

Chefs refreshing Sorbet

Main Course

Pan Fried Duck Breast,

Sweet potato fondant, Corn Puree, Rosemary Cream

Or

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Slow Braised Beef Blade, Butternut Squash, Potato terrine, Glazed Carrots, Green Peppercorn Sauce

Desserts

lemon Meringue Pie', Raspberry Sorbet

Or

Caramelised White Chocolate Cheesecake, Pistachio, Crème Fraiche Ice-Cream

£28.00 per person

Tea and coffee/ petit fours £2.00 extra

NWSLC
NORTH WARWICKSHIRE AND SOUTH LEICESTERSHIRE COLLEGE

Food allergy or intolerance? If you have a food allergy, intolerance or coeliacs disease – Please speak to a member of teaching staff about the ingredients in your food and drink before ordering. Thank you

We have limited portions of each dish; we will do our best to accommodate your choice. We kindly remind customers that the Grayson's Restaurant is a classroom, training environment