

The Chefs Academy

NEWCASTLE COLLEGE

MENU

15 November – 2 December

To Start

Leek & potato soup, whipped chive cream, hazelnuts(v)

Haggis & black pudding croquette, mushroom ketchup, watercress

Salt & pepper squid, sweet & sour fennel, fermented cucumber

Main Course

Pan-fried chicken supreme, kale & bacon, wild mushrooms, wholegrain mustard sauce

Local smoked haddock, shellfish chowder, buttered spinach, parsley crust and green apple

Watercress & artichoke risotto, crispy poached egg, Northern Blue (v)

Desserts

Warm banana bread, muscovado cream, salted caramel & pecans

Vanilla baked yoghurt, white chocolate & raspberry

A selection of English cheeses from Harvey & Brockless, celery, grapes, chutney & biscuits

2 Courses £12.00

3 Courses £14.50

If you have any intolerances or allergies, please speak to a member of our team and they will be happy to advise

