

The Chefs Academy

NEWCASTLE COLLEGE

MENU

Seasonal Supper

7th -17th June

To Start

Fresh pea soup, mint pesto, Berkswell cheese

Rare Thai beef salad, peanuts, lime, Asian herbs

House smoked salmon, horseradish Caesar salad, soft boiled egg

Main Course

Marinated lamb chops, hummus, roasted onions, Greek yogurt

Grilled fillet of plaice, Jersey Royal's, samphire, pea, caper & brown shrimp butter

Char-grilled herb polenta, asparagus, Paris Brown mushrooms, soy emulsion (V)

Desserts

Vanilla panna cotta, strawberries, almond, peach

Sticky toffee & Pennine Pale pudding, sea salted caramel sauce, vanilla ice cream

Cheeseboard from Harvey & Brockless, celery, biscuits, grapes & chutney

2 Courses £12.50

3 Courses £15.50

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

