

# The Chefs Academy

NEWCASTLE COLLEGE

## MENU

### RESTAURANT WEEK

#### To Start

Indian spiced parsnip soup, Granny Smith & parsnip bhaji

Coarse country style venison & pork pate, toasted sourdough, spiced pear chutney

Steamed Scottish mussels with smoked bacon, leeks & Belgian wheat beer

#### Main

Flank steak-frites, Café de Paris butter

Fillet of cod, creamed potatoes, button onions, mushrooms, lardons & red wine

Wild mushroom risotto, roast parsley root, brown onion puree, winter truffle (V)

#### Dessert

Blood orange tart, dark chocolate mousse

Sticky toffee & candied pecan pudding, salt butter caramel, brown butter ice cream

Selection of British cheeses from Harvey & Brockless, chutney, celery, grapes & crackers

