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The Chefs Academy

NEWCASTLE COLLEGE

MENU

Lunch Menu

Tuesday 16 – Friday 26 April

To Start

Garden pea soup, picked white crab, pea & mint pesto

Glazed goats' cheese crotin, marinated beets, pickled walnuts, beetroot balsamic & ruby chard (v)

Grilled local asparagus, smoked bacon, soft boiled egg, rapeseed mayo, sourdough crumbs

Main Course

Char-grilled chicken, purple sprouting broccoli, Romesco sauce, fondant potato & olive oil

Smoked haddock fishcakes, curry & lime cream, buttered greens, French fries

Caramelised onion & parmesan polenta, fricassee of Paris Brown's, asparagus & wild garlic (v)

Desserts

Hibiscus panna cotta, lavender poached rhubarb

Sticky toffee pudding, Maldon salted caramel sauce, vanilla ice cream

A selection of cheeses from Harvey & Brockless, celery, frozen grapes, candied pecans, crackers & chutney

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**

