

The Chefs Academy

NEWCASTLE COLLEGE

MENU

Lunch Menu

8-18 June

To Start

Fresh pea soup, mint pesto

Twice baked cheddar cheese & spinach soufflé (V)

Home smoked salmon, horseradish Caesar salad, soft boiled egg

Main Course

Sous-vide duck breast, butter lettuce, peas, spring onion

Fillet of halibut, simply grilled with Jersey Royals, asparagus, rapeseed mayonnaise, herb oil

Roasted polenta, sautéed asparagus and Paris Brown mushrooms, Gorgonzola, mushroom & soy reduction (V)

Desserts

Vanilla panna cotta, strawberries, almond, peach

Sticky toffee & Pennine Pale pudding, sea salted caramel sauce

British cheeseboard, celery, biscuits, grapes & chutney

2 Courses £10.50

3 Courses £12.50

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

