



## **The Arundel Restaurant**

### **Sample Menu**

**Wednesday / Thursday Lunch @ £13.00**

**Tuesday Dinner @ £15.00 including Coffee/Tea**

*All menu items are produced from scratch from the Level 2 and Level 3 professional chef students and served by the Level 2 students.*

#### **Pea and Ham Soup**

Cream of pea with pulled ham hock and herb oil

#### **Bruschetta**

Garlic toasted ciabatta, basil tomato concassé and grated Parmesan

#### **Seafood Creole**

Flaked salmon, cockles, prawn and white crab in a light spiced dressing, with marinated green-lipped mussel garnish

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#### **Moroccan Lamb Tagine**

Slow cooked spiced lamb with tomatoes, honey, almond, garlic and dried fruits. Served with lemon and saffron braised brown rice

#### **Steamed Sea Bass Fillet with Apple and Calvados**

Sea Bass fillet en papillote, with mini jacket potato, sour cream and chives

#### **Spinach and Wild Mushroom Cannelloni**

Pasta tubes filled with nutmeg spinach and wild mushrooms, baked in a rich cheese sauce, served with Italian mixed salad

*All mains are served with seasonal vegetables and black pepper butter*

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#### **Pistachio Nut and Lime Ice-cream**

Served in filo pastry nest with white chocolate sauce

#### **Sticky Toffee Pudding**

Steamed date pudding in treacle sauce served with vanilla cream

#### **Cheese Plate**

Served with walnut bread, apple and date chutney

**Please make your server aware of any allergies or dietary requirements.  
Menu items subject to change and availability**