**Taste Restaurant**

**Level 3**

**Thursday Lunch 10.10.24**

**Starters**

**Pea & romaine soup with crumbed feta**

**Courgette & tofu tart with tender stems**

**Confit duck, Foie Gras butter, candied orange jelly, cocoa crumb**

**Mains**

**Grilled chicken, Gnocchi Piemontaise, fresh courgette & tomato sauce**

**Roulade of plaice with a prawn mousse, peperonata, samphire**

**Lemon butter sauce.**

**Slow roast breast of lamb, creamed polenta, seasonal vegetables, redcurrant & red wine sauce**

**Desserts**

**Brulée style custard tart**

**Vanilla souffle pudding anglaise sauce**

Choux Pastry Craquelin with white chocolate ice cream & dark chocolate sauce

**Coffee & petit fours**

**£20.00**

**Please make your server aware of any allergies or dietary requirements**

**Menu items subject to change and availability**