**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Wednesday 21st February – Wednesday 20th March**

**£28 per person**

**Canapes**

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**Amuse Bouche**

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**Starter**

Soup of the Day with Homemade Bread – V/GF

Crab Tart, Avocado Ice Cream

Confit Chicken Terrine, Red Pepper Marmalade - GF

Butternut Squash Gnocchi, Sage Butter - V

**Main**

Duck Breast, Beetroot, Parsnip Puree, Anna Potato – GF

Cod, Lentils, Pancetta, Parsley Sauce – GF

Pork, Cheek, Loin, Black Pudding, Potato Sarladaises, Carrot – GF

Cauliflower Tart, Cheese, Romanesco, Caramelised Onion - V

**Dessert**

Chocolate Fondant, Dark Chocolate Sorbet - V

Tart Tatin, Crème Anglaise - V

Orange Tart, Vanilla Ice Cream - V

Lemon Polenta Cake, Creme Fraiche Sorbet - V

**Petit Fours & Coffee**

V – Vegetarian GF – Gluten Free

Please make sure we are aware of allergies or intolerances upon booking, some dishes are adapted to suit individual dietary requirements.