**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Wednesday 10th April – Wednesday 22nd May**

**£28 per person**

**Canapes**

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**Amuse Bouche**

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**Starter**

Soup of the Day with Homemade Bread – V/GF

Asparagus Tart, Gruyere - V

Beef Carpaccio, Rocket, Parmesan - GF

Hot Smoked Salmon, Citrus Fruit, Crème Fraiche - GF

**Main**

Rump Lamb, Dauphinoise Potato, Fricassee of Peas – GF

Halibut, Swiss Chard, Shellfish Bisque – GF

Chicken, Jerusalem Artichokes, Roscoff Onion, Smoked Pomme Puree– GF

Saffrom Risotto, Goats Cheese, Spinach, Gremolata – V/ GF

**Dessert**

Chocolate Torte, Chantilly Cream - V

Strawberry Shortbread, Strawberry Sorbet - V

Passionfruit Parfait, Passionfruit Gel – V/ GF

Rhubarb Millefeuille, Rhubarb Ice Cream - 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.