**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Wednesday 6th November – Wednesday 27th November**

**£30 per person**

**Canapes**

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**Amuse Bouche**

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**Starter**

Crab Tagliatelle, Shellfish Bisque

Breast of Pigeon, Beetroot, Pickled Mushrooms & Walnuts GF

Gnocchi, Onion Squash, Girolles V

Homemade Soup and Bread GF/ V

**Main**

Pan Fried Chicken, Ravioli, Fondant, Salsify, Cep Sauce

Beef Cheek, Jerusalem Artichoke Gratin, Leeks GF

Skate Wing, Caper Beurre Noisette, Chateau Potatoes GF

Shallot Tart Tatin, Balsamic, Whipped Goats Cheese, Hazelnuts GF/ V

**Dessert**

Pear and Almond Tart, Vanilla Ice Cream V

Chocolate Fondant, Pistachio Ice Cream V

Buttermilk Crème Brûlée GF/ V

Panettone Baked Alaska 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.