**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Wednesday 26th Feb 2025 – Wednesday 9th April 2025**

**£30 per person**

**Canapes**

**~**

**Starters**

Crab Tart, Scorched Citrus and Hollandaise Sauce

Game Terrine, Pickled Endive, Walnut Ketchup GF

Homemade Soup with Homemade Bread GF V

Glamorgan Sausages, Pea Puree, Mustard Mayonnaise V

**Mains**

Textures of Pork, Mustard Pomme Puree, Baby Carrots, Apple GF

Halibut Tronçon with Castelliccio Lentils, Pancetta, Parsley Oil GF

Pan-Fried Duck Breast, Beetroot Tian, Pomme Anna, Orange Sauce

Pea and Feta Risotto, Rocket, Pesto V GF

**~**

**Pre - Dessert**

**~**

**Desserts**

Rhubarb Millefeuille, Elderflower Parfait V

Selection of Cheese, Grapes, Chutney, Lavroche Bread V GF

Chocolate Croissant Bread & Butter Pudding, Orange Creme Anglaise V

White Chocolate Delice, Raspberry Coulis, Tuile V GF

**~**

**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.