**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Wednesday 1st October – Wednesday 19th November**

**£30 per person**

**Canapes**

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**Amuse Bouche**

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**Starter**

Miso Glazed Mackerel, Ponzo Dressing, Cucumber Jelly GF

Twice Baked Cheese Souffle, Red Pepper Marmalade V

Beef Carpaccio, Black Garlic Mayonnaise, Pickled Shallots, Rocket, Parmesan GF V

Duck Pastilla, Asian Slaw, Hoisin Glaze

**Main**

Roast Partridge, Parsnip Chips, Game Liver Crostini, Sprouting Broccoli

Saddle of Lamb, Lamb Faggot, Dauphinoise Potato, Peas, Broad Beans, Mint Gel GF

Pan Fried Cod, Potato Cake, Braised Fennel, Carrot & Langoustine Bisque GF

Mushroom Tart Tatin, Roasted Baby Carrots, Toasted Hazelnut Crumb, Tarragon Mascarpone Sauce V

**Dessert**

Strawberry Cheesecake, Strawberry Sorbet, Chantilly Cream V

Chocolate Creme Brulee, Salted Milk Ice Cream, Raisin Puree GF V

Pear Frangipane Tart, Pistachio Ice Cream, Almond Crumb V

Selection of Cheese’s, Chutney & Biscuits GF V

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**Petit Fours, Filter Coffee or Tea**

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.