

The Chefs Academy

NEWCASTLE COLLEGE

MENU

Lunch Menu

Tuesday 5 – Friday 15 November

To Start

Leek & potato soup, truffled cream, rapeseed oil (v)

Grilled Stornoway black pudding, mushroom ketchup, crispy fried egg

Grilled fillet of mackerel, heritage beetroot salad, pickled turnips & horseradish

Main Course

Barbecued pork steak with apple & endive, fondant potato, BBQd rib

Smoked haddock & salmon fishcakes, stewed peppers, saffron aioli

Wild mushroom risotto, fricassee of wild mushrooms (v)

Desserts

Apple & blackberry almond tart, crème fraiche, granny smith gel

Vanilla crème Brûlée,

Cheeseboard from Harvey & Brockless, celery, biscuits, frozen grapes, candied pecans & chutney

2 Courses £14.00

3 Courses £16.00

**If you have any intolerances or allergies, please speak to a member of our team
and they will be happy to advise**

