Graduation Lunch – Macrobert Café Bar
Wednesday 28 and Thursday 29 June 2017

To Start
Chef’s freshly made soup of the day with crusty roll
-00o-
Grilled Goats cheese
served on a toasted brioche with rocket leaves and a pesto dressing

Main Event
Pan fried fillet of hake with pearl barley risotto and portobello mushrooms, asparagus tips
and a rich fish essence
-00o-
Roast supreme of corn fed chicken, confit leg croquette, market vegetables, fondant potato
and a rich roast jus
-00o-
Seasonal root vegetable wellington with fondant potato, kale, heritage carrot and
vegetarian gravy

To Finish
Sticky toffee pudding with butterscotch sauce

Mixed berry cheesecake, berry compote and berry coulis

2 COURSES - £15.95
3 COURSES - £17.25