Macrobert Café Bar

Postgraduate Open Day Menu

28 March 2018

To Start

**Freshly made soup of the day**

*with handmade fresh bread (v)*

**Bruschetta Napoli**
Crisp ciabatta topped with chopped vine tomato & red onion with torn mozzarella, fresh basil and aged balsamic vinegar (v)

**BBQ chicken wings**

*with blue cheese dressing*

Main Event

**Steak Pie**

Not just any steak pie, slow cooked blade of beef with braised onion and a rich beefy gravy encased in an individual pastry case topped with golden brown puff pastry lid and served with smooth Albert Bartlett potato mash with chive and roast seasonal root vegetables

**Fish & Chips**

Sustainable North Atlantic haddock, deep fried in beautiful crispy batter and served with hand cut chunky chips, handmade tartar sauce, mushy peas and a wedge of freshly cut lemon

**Sizzling Fajitas**

*Choose from Cajun Spiced Chicken or Roasted Vegetable (V)*

Served on a hot skillet over a bed of garlic mixed peppers and onions, with salsa, sour cream, guacamole and warm tortillas
Desserts

Sticky toffee pudding
with vanilla ice-cream

Baked vanilla cheesecake
with seasonal berry compote

Rhubarb crumble
with custard sauce

2 Courses £9.95
3 Courses £12.95