

The Vincent Rooms

ESCOFFIER MENU

Today you are being served by the Professional Chef Students Level 2

Tasting Menu £25.00

Canapés

Rabbit, pork and green peppercorn terrine, with Port prunes

xxx

Soup pistou

xxx

Paupiettes of sole and salmon, Dugléré sauce, julienne of carrot and leek

xxx

Roasted pork fillet wrapped in pancetta, glazed carrots, stuffed cabbage, gratin potatoes, cider jus

xxx

Pre dessert

xxx

Blackberry apple cake, dark chocolate ice cream and Calvados sabayon

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ESCOFFIER MENU

Today you are being served by the Professional Chef Students Level 2

Vegetarian Tasting Menu £25.00

Canapés

Asparagus, poached hens egg,
Hollandaise sauce

xxx

Soup pistou

xxx

Pan-fried polenta with sundried tomatoes, feta cheese, mint and pea salad

xxx

Risotto printanier

xxx

Pre dessert

xxx

Blackberry apple cake, dark chocolate ice cream and Calvados sabayon