

HIGH TEA MENU

Tuesday 30th March 2010
Wednesday 31st March 2010

5.00pm

Chicken Goujons , fresh Pineapple Chutney with Garlic & Herb
Mayonnaise dips

or

Poached Egg Florentine on a lightly toasted Muffin

or

Smoked Salmon Roulade with Sundried Tomato flutes, Lemon
oil & dressed Rocket

or

Ham and Shitake Mushroom Flan with a light Blue Cream
Cheese

* * *

Selection of Sandwiches:-

- Cheshire Cheese & Red Onion Marmalade on White
Bread
- Local Cured Ham with Wholegrain Mustard and Oak Leaf
Lettuce on Honey & Sunflower Bread
- Prawns with a Lime & Black Pepper dressing on Malted
Wheat Bread

* * *

Selection of Fresh Cakes

Selection of Tea

£6.50

DINNER MENU

Week Commencing 11th January 2010

Tuesday, Wednesday



Earl's Rooftop *Restaurant*



A la Carté Menu

+

Parmesan Panna Cotta, little Gem Caesar
Salad, Parmesan Crisp

French Onion & Truffle Soup with Puff
Pastry Lid

* * *

Fillet of Seabass with Wilted Spinach &
Thyme Velouté

* * *

Pan-fried Fillet of Venison with Chocolate
Tagliatelle, Red Wine Jus, Cocotte Potatoes,
Spiced Parisienne of Roots.

Poached Breast of Chicken stuffed with a
Julienne of Vegetables, Two Pepper Coulis,
Bean Bundle, Crushed Baby Potatoes

* * *

Flamed Black Cherries in Kirsch, Vanilla Ice
Cream

Neapolitan Chocolate Mousse served with a
Port Wine Sauce

Passion Fruit Tartlet

Selection of Cheeses
(£3.50 if ordered as an extra course)

Coffee

*As a training environment, it is
important that our students prepare
and serve a variety of dishes.*

*We would therefore appreciate it, if
when placing your order, a selection of
all the dishes could be made from the
menu.*

DINNER MENU

Week Commencing 18th January 2010
25th January 2010
Tuesday, Wednesday



Earl's Rooftop *Restaurant*



A la Carté Menu

White Bean Soup, Roasted Plum Tomato Oil,
Crispy Shallots

Gratinee de Coquillages

Stir-Fried Thai Beef Salad

* * *

Pot Roasted Chicken Bonne Femme

Steamed Trio of Fish 'en tresse'

Pork Wellington with Madeira Sauce

Spinach & Smoked Cheese Tart, Red Pepper
Coulis

* * *

Dauphinoise Potatoes
Melange of Vegetables

* * *

Prune & Almond Tart, Vanilla Ice Cream

Baked Tia Maria Cheesecake, Bitter
Chocolate Sauce

Riz Imperatrice with Red Fruit Coulis

Selection of Cheeses
(£3.50 if ordered as an extra course)

Coffee

*As a training environment, it is
important that our students prepare
and serve a variety of dishes.*

*We would therefore appreciate it, if
when placing your order, a selection of
all the dishes could be made from the
menu.*

DINNER MENU

Week Commencing 1st February 2010
8th February 2010

Tuesday, Wednesday



Earl's Rooftop *Restaurant*



A la Carté Menu

*As a training environment, it is
important that our students prepare
and serve a variety of dishes.*

*We would therefore appreciate it, if
when placing your order, a selection of
all the dishes could be made from the
menu.*

Pan Fried Trout, Puy Lentil Salad, Lemon &
Rapeseed Dressing

Consommé Brunoise, Flaming Sherry

Grilled Goat Cheese, Orange & Toasted
Almond Salad, Raspberry Smoothie

* * *

Steamed Paupiette of Lemon Sole, Spinach
Puree, Noisette Potatoes, Glazed Carrots &
Pasta Beurre Blanc

Coq au Vin, Wholegrain Mustard Mash,
Roasted Roots

Quorn Fillets with Red Wine Sauce,
Wholegrain Mustard Mash, Roasted Roots

Grilled Sirloin Steak with Béarnaise Sauce,
Pont Neuf Potatoes, Petits Pois a la Francais,
Tomato Provencale

* * *

Chocolate Parfait with Citrus Liqueur

Warm Pineapple Sponge, Rum & Coke Ice-
Cream

Raspberry Brulee, Almond Biscott

Selection of Cheeses
(£3.50 if ordered as an extra course)

Coffee

DINNER MENU

Week Commencing 15th March 2010
22nd March 2010

Tuesday, Wednesday



Earl's Rooftop Restaurant



A la Carté Menu

Fillets of Red Mullet en Papillote with Garlic,
Lemon & Black Olives

Sautéed Pigeon Breast, Sweet & Sour
Strawberries, Herb Croutons

Tomato & Basil Soufflé

* * *

Trio of Fillets with Three Sauces

Pave of Halibut on a Seafood Ragout

Breast of Duck with Spiced Figs, Crème de
Cassis jus

Roasted Mediterranean Vegetable Tatin,
Yellow Pepper Sauce

* * *

Boulangere Potatoes
Baby Potatoes
Steamed Broccoli
Glazed Carrots

* * *

Cointreau & Orange Charlotte, Passion Fruit
Coulis

Mini Gateau St Honore

Hot Chocolate & Hazelnut Fondant Pudding,
Vanilla Ice Cream

Selection of Cheeses
(£3.50 if ordered as an extra course)

Coffee

*As a training environment, it is
important that our students prepare
and serve a variety of dishes.*

*We would therefore appreciate it, if
when placing your order, a selection of
all the dishes could be made from the
menu.*

DINNER MENU

Week Commencing 22nd February 2010
1st March 2010



Earl's Rooftop Restaurant



A la Carté Menu

As a training environment, it is important that our students prepare and serve a variety of dishes.

We would therefore appreciate it, if when placing your order, a selection of all the dishes could be made from the menu.

Tuesday, Wednesday

Smoked Chicken & Melon Salad, Passion Fruit Dressing

Curried Mussel Broth, Prawn Samosa

Open Goats Cheese & Red Onion Ravioli, Tomato & Tarragon Essence

* * *

Medallions of Monkfish with a Caviar Beurre Blanc, Steamed Potatoes, Chantenay Carrots, Garlic Spinach

Lamb Cutlets Reforme, Gruyere & Dijon Mustard Mash, Chantenay Carrots, Broccoli Florettes

Supreme of Chicken Marechale, Garlic Spinach, Chantenay Carrots, Steamed Potatoes, Sauce Robert

Mediterranean Vegetable Parcel, Steamed Potatoes, Carrot Puree, Sauce Robert

* * *

Stem Ginger & Muscavado Pudding, Clotted Cream

Lemon Panna Cotta, Shortbread Biscuit, Raspberry Coulis

Baked Banoffee Cheesecake drizzled with Toffee Sauce

Selection of Cheeses
(£3.50 if ordered as an extra course)

Coffee