

DINNER MENU

Week Commencing 19th April 2010
26th April 2010

Tuesday, Wednesday



Earl's Rooftop
Restaurant



A la Carté Menu

Fillet of Sea Bream on a Fennel, Orange &
Sun blushed Tomato Salad, warm Citrus
Vinaigrette

Ham & New Potato Terrine with Apple &
Sultana Chutney

Grilled Haloumi with Baba Ganoush &
Peppered Strawberries

* * *

Pot Roasted Chicken on a Chicken liver
Croute with a Smoked Bacon & Cider Gravy

Noisettes of Lamb on an Artichoke Puree,
Marsala Jus

Salmon & Scallops en Papillote with Garlic
and Herbs, Tomato Fondue

Stuffed Aubergine with Spiced Daal

* * *

Boulangere Potatoes
French Beans
Chantenay Carrots

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Gateau Opera

Praline Parfait, fresh Raspberries, Raspberry
Coulis

Warm Apricot & Almond 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 3rd May 2010
10th May 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.

Consommé Celestine

Deep Fried Wedge of Brie de Meaux with
Blackcurrant Coulis,
Greek Yoghurt Dressing

Parma Ham & Quails Eggs on a toasted
Brioche, Tomato Hollandaise

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Ballotine of Duck Breast, stuffed with Guinea
Fowl & Duck Pate,
Port & Orange Jus

Grilled Sirloin Steak with Green Peppercorn
Sauce

Salmon & Monkfish 'en tresse' with Spinach
Puree,
Yellow Pepper Coulis

Baked Quorn Ravioli with Watercress Salad
(V)

* * *

Buttered New Potatoes
New Season Asparagus
Mixed Salad

* * *

Steamed Rhubarb & Ginger Pudding
with Rhubarb Compote & Vanilla Sauce

Chocolate Parfait served with fresh
Strawberries

Crème Brulee served with Shortbread Biscuits

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

Coffee

DINNER MENU

Week Commencing 17th May 2010
24th May 2010
Tuesday, Wednesday



Earl's Rooftop Restaurant



A la Carté Menu

Lapsong Souchong cured Salmon with
Wheaten Bread

Carpaccio of Beetroot with Parmesan Panna
Cotta

Char-grilled Asparagus with Sauce Maltaise

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Seared Tuna Niçoise

Fillet of Pork wrapped in Smoked Bacon,
Black Pudding Faggot & Liquorice Jus

Spiced Lamb Cutlets, Mediterranean
Vegetable Cous Cous,
Tomato & Saffron Essence

Spinach & Pine Nut Risotto in a Filo Basket
(V)

* * *

New Potatoes
Sauté Potatoes
Melange of Vegetables

* * *

Strawberry Sable Stack

Iced Chocolate & Mint Soufflé, Chocolate
Crisps

Hot Apple & Cinnamon Samosas, Vanilla
scented Ice-Cream

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

Coffee

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DINNER MENU

9th June 2010

Wednesday



Earl's Rooftop

Restaurant



A la Carté Menu

To be confirmed

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