

EARLS RESTAURANT

Breakfast/Brunch

Week Commencing:

29th March 2010, 11.00am

Tuesday, Wednesday, Thursday & Friday

£7.50

To Start:-

Selection of fruit juices
Compôte of fruits
Chilled half Grapefruit

Selection of Cereals
Porridge
Grilled Grapefruit

To Follow:

Grilled Kipper
Poached Smoked Haddock
Kedgeriee

Devilled Kidneys
Various Omelettes
Boiled egg

Main Grill:

Grilled Sausage
Green Bacon
Smoked Bacon
Mushroom
Tomato
Black Pudding
Sauté Potatoes
Fried Bread
Potato Bread
Baked Beans

To Drink: Tea

Earl Grey
Darjeeling
Breakfast
Lapsang Souchong

To Drink: Coffee

Breakfast
Roast Filter

Something Sweet:

Toast
Danish Pastries
Croissants
Muffins
Selection of Preserves
Honey

LUNCH MENU

Week Commencing:- 4th January 2010
11th January 2010

Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop Restaurant



A la Carté Menu

Chicken & Sweetcorn Velouté,
Sweetcorn Purée, Croutons

Délice of Plaice Florentine

Spanish Omelette, Green Salad

* * *

Pot Roasted Breast of Guinea Fowl,
Sage Jus, Pommes Paille

Rump Steak Maitre d'hotel

Fillet of Haddock a l'orly, Basil Oil

Quorn & Mushroom Lasagne (V)

* * *

Seasonal Potatoes & Vegetables

* * *

Fresh Fruit Platter

Rich Dark Chocolate Truffle Torte,
Red Fruit Coulis

Bread & Butter Pudding, Custard
Sauce

*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.*

LUNCH MENU

Week Commencing:- 18th January 2010
25th January 2010
Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop Restaurant



A la Carté Menu

Cream of Mushroom Soup

Grilled Goats Cheese & Sundried
Tomato Risotto, Olive Dressing

Goujons of Lemon Sole, homemade
Tartare Sauce

* * *

Roasted Shoulder of Pork, Apricot &
Caramelised Shallot Stuffing, Roast
Gravy

Irish Stew, Soda Bread

Salmon & Monkfish 'en tresse', Spiced
Clam Beurre blanc

Winter Vegetable Casserole, Blue
Cheese Dumplings (V)

* * *

Seasonal Potatoes & Vegetables

* * *

Mini Trio of Steamed Sponge Pudding,
Custard Sauce

Chocolate Florentine Basket filled with
homemade Ices

Lemon Mousse served with Shortbread
Biscuits

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.*

LUNCH MENU

Week Commencing:- 1st February 2010
8th February 2010
Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop Restaurant



A la Carté Menu

Prawn Bisque, Crab Toast

Warm Duck Salad, Blood Orange
Dressing

Baked Field Mushroom, Spinach &
Dolcelatte Risotto

* * *

Lamb Cutlets, Sauce Robert

Sauté Chicken Bergère

Fillet of Plaice a l'anglaise, Saffron &
Coriander Butter

Creamy Vegetable Pie (V)

* * *

Seasonal Potatoes & Vegetables

* * *

Poire Belle Helene

Baked Vanilla Cheesecake, Compote
of red Fruits

Bakewell Tart, Custard Sauce

*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.*

LUNCH MENU

Week Commencing: 15th March 2010
22nd March 2010

Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop Restaurant



A la Carté Menu

Crème Dubarry

Seafood Bouchée

Poached Egg Indienne

* * *

Plaice Paupiettes, Sauce Normande

Gammon Steak, Caramelised Peaches,
Madeira Sauce

Chicken & Mushroom Pie

Stuffed Aubergine, Tomato & Basil
Sauce (V)

* * *

Seasonal Potatoes & Vegetables

* * *

Black Cherry Trifle

Baked Alaska

Raspberry & Vanilla Cheesecake

*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.*

LUNCH MENU

Week Commencing:- 22nd February 2010
1st March 2010

Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop Restaurant



A la Carté Menu

Cream of Broccoli Soup

Smoked Chicken with Pesto Tagliatelle,
Parmesan Crisp

Spiced Lamb & Apricot Kebab, Red Pepper
Sauce

* * *

Escalope of Pork Cordon Bleu

Braised Steak Jardinère

Supreme of Salmon 'en papillote,' Spinach
Velouté

Braised Baby Leeks, Poached Duck Egg,
Hollandaise Sauce (V)

* * *

Seasonal Potatoes & Vegetables

* * *

Lemon Chiffon Torte

Individual Apple Strudel, Crème Anglaise

Crème Caramel

*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.*