

LUNCH MENU

Week Commencing:- 19th April 2010
26th April 2010

Tuesday, Wednesday, Thursday & Friday



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.

Spring Vegetable Soup

Baked Duck, Orange & Pine Nut Salad

Poached Egg Florentine

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Roast Topside of Beef, Horseradish
Yorkshire Pudding, Gravy

Steamed fillet of Sea Bass, spiced
Coconut & Lemongrass Broth

Escalope of Pork, Pink Peppercorn
Sauce

Stuffed Aubergine, Spiced Dhal (V)

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Seasonal Potatoes & Vegetables

* * *

Poire Belle Helene

Steamed Lemon Sponge Pudding &
Custard

Sticky Toffee Roulade

Tea or Coffee

LUNCH MENU

Week Commencing:- 3rd May 2010
10th May 2010
Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop
Restaurant



A la Carté Menu

Carrot & Coriander Soup

Char-grilled Asparagus, Parma Ham,
Poached Egg, Choron Sauce

Goujons of Salmon, Pickled
Cucumber Salad, Dill Mayonnaise

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Roast Leg of Lamb, Redcurrant Gravy

Chicken Sauté Bretonne

Haddock 'en tresse', Prawn Bisque

Baked Quorn Ravioli, Watercress
Salad (V)

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Seasonal Potatoes & Vegetables

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Peach Melba

Rhubarb Crumble & Custard

Rich Dark Chocolate Truffle Torte

Tea or Coffee

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LUNCH MENU

Week Commencing:- 17th May 2010
24th May 2010
Tuesday, Wednesday, Thursday & Friday



Earl's Rooftop
Restaurant



A la Carté Menu

Chicken, Sweetcorn & Egg Soup

Seared Thai Beef, Radish Salad

Smoked Salmon Roulade, Caper &
Grain Mustard Dressing

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Roast Loin of Pork, Apple & Apricot
Sauce, Gravy

Breaded fillets of Plaice, Herb Butter

Duck Breast with Yellow Pea Purée,
Jus

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

* * *

Seasonal Potatoes & Vegetables

* * *

Bread & Butter Pudding, Custard
Sauce

Rich Dark Chocolate Brownie, served
with Vanilla Ice-Cream & Chocolate
Sauce

Blackcurrant Delice

Tea or Coffee

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LUNCH MENU

Week Commencing:- 7th June 2010

Tuesday. Wednesday

COLD BUFFET LUNCH

Hors d'oeuvres varies

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Pigeon, Chicken & Duck Galantine

Dressed Salmon

Dressed Sirloin of Beef

Dressed Gammon

* * *

New Potatoes

Various Salads

* * *

Sweet Trolley

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Please note:-

Vegetarian options will be made available each day



Earl's Rooftop

Restaurant



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Tea or Coffee