

LUNCH MENU

Week Commencing:-

2nd January 2012

9th January 2012

**Tuesday, Wednesday, Thursday
& Friday**



Earl's Rooftop

Restaurant



A la Carté Menu

Roast Tomato Soup, Basil foam

Whipped Goat's Cheese,
Chanterais Melon
& peppered Strawberries

Smoked Salmon frittata, dressed
leaves

* * *

Roast leg of Lamb, mint
Yorkshire pudding, gravy

Trout Grenobloise

Supreme of Chicken Kiev, sauce
Smitane

Mushroom Stroganoff, Wild Rice
(V)

* * *

Assorted Seasonal Vegetables

* * *

Selection of Desserts

*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:-
16th January 2012
23rd January 2012**



Earl's Rooftop
Restaurant



A la Carté Menu

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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.

**Tuesday, Wednesday, Thursday
& Friday**

Smoked Chicken, Parma Ham &
Melon Salad

Puree of Spinach & Potato soups

Thai Prawns, Coriander noodles,
Lemongrass Broth

* * *

Braised Paupiette of Beef with a
Haggis farce

Salmon supreme, braised Fennel,
White Wine sauce

Quorn fillet Kiev, Smitaine sauce
(V)

Table Dish:- Piccata al Marsala

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Assorted Seasonal Vegetables

* * *

Selection of Desserts

LUNCH MENU

Week Commencing:-

30th January 2012

6th February 2012

**Tuesday, Wednesday, Thursday
& Friday**



Earl's Rooftop

Restaurant



A la Carté Menu

Chicken Liver & Armagnac Pate,
Melba toast

Stilton & Broccoli puree

Plaice Goujons, Tartare sauce

* * *

Beef Bourguignon

Sauté Chicken Fricassee

Salmon Hollandaise

Vegetarian filo parcel (V)

* * *

Braised Rice

New Potatoes

Melange of Vegetables

* * *

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LUNCH MENU

Week Commencing:-

20th February 2012

27th February 2012

**Tuesday, Wednesday, Thursday
& Friday**



Earl's Rooftop

Restaurant



A la Carté Menu

Mutton Broth, Rosemary Soda
Bread

Smoked Haddock Tartlet with a
poached Egg & Chives

Open Wild Mushroom Lasagne,
Spinach Veloute

* * *

Pot-Roast Chicken, Sage butter,
Chicken jus-lie

Rump Steak Béarnaise, stuffed
Tomato, Pont Neuf Potatoes

Plaice Paupiette Veronique

Creamy Vegetable Pie (V)

* * *

Assorted Seasonal Vegetables

* * *

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LUNCH MENU

Week Commencing:-

5th March 2012

12th March 2012

**Tuesday, Wednesday, Thursday
& Friday**



Earl's Rooftop

Restaurant



A la Carté Menu

Omelette Arnold Bennett

Crème du Barry, croutons

Caesar Salad

* * *

Brown Lamb stew, Rosemary
dumplings

Duck a l'orange

Fillet of Seabass, devilled Crab
sauce, crispy Rocket

Vegetable Paella, Tomato Essence
(V)

* * *

Assorted Seasonal Vegetables

* * *

Selection of Desserts

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LUNCH MENU

**Week Commencing:-
19th March 2012
Tuesday, Wednesday, Thursday
& Friday**



Earl's Rooftop

Restaurant



A la Carté Menu

Coquilles St Jacques in Pernod
veloute

Chicken Goujons, Béarnaise
sauce, Salad garnish

Spring Vegetable Broth, Herb
Broth

* * *

Smoked Haddock, poached Egg,
Tomato sauce

Chicken Cordon Bleu

Roast Topside of Beef, Yorkshire
pudding, gravy

Baked Tomato stuffed with
parmesan Risotto, Tomato sauce
(V)

* * *

Assorted Seasonal Vegetables

* * *

Crepes

Selection of Desserts

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