



Starters

Thai Chicken Consommé, Pak
Choi, Micro Coriander **£3.50**

Caesar Salad **£3.75**

Fried Goats Cheese, with
Charentais Melon, Prosciutto
Ham, Port & Orange
reduction, Saladé de Mache
£3.95

Pressed Ham, new Potato &
Parsley, Gribiche, Sultana Puree,
Rapeseed & Melba Toast **£3.25**

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.

Matt Davies Restaurant

Main Courses

Coq-Au-Vin, Chive creamed Potatoes
£5.25

Griddled Staffordshire Sirloin Steak,
Plum Tomato, Field Mushroom,
Watercress, French Fries & Bearnaise
sauce **£5.75**

Pavé of Loch Duart Salmon, wilted
Spinach, Caviar & Shrimp Velouté
£5.25

Twice baked Mature Cheddar Cheese
Soufflé, fondue of Leeks & Tarragon,
Rocket Salad **£4.75**

Selection of Desserts **£3.50**

Coffee

All dishes are prepared, cooked & served
by the BTEC & NVQ Level 3
Hospitality Students

Stafford College &
Lewis Partnership
Training Scheme



Wine

See our extensive Wine List

Promotions

Special Promotion

**3 Course Meal with Coffee
£12.00**

Extra Extra

Enter your Till receipt into a Draw

Winner will receive a Meal for 2
in the Matt Davies Restaurant

Draw will be one per month

Spring Term 2010

Bookings now being taken
Tuesdays 6pm
Last orders 7pm Tel: 01785
275481 or 275463 Ext 3156