

# The Chefs Academy

NEWCASTLE COLLEGE

## MENU

### Seasonal Supper Menu

Wednesday 22, Wednesday 29 and Thursday 30 January

#### To Start

Cream of cauliflower & cheddar cheese soup, cheddar & mustard seed scone (v)

Smoked kipper pate, pickled cucumber, caper & dill salad, sourdough

Steamed Cavolo Nero, nduja butter, gremolata & olive oil

#### Main Course

Roast fillet of cod, mash, button onions, mushrooms, lardons & red wine sauce

Grilled pork chop, tray baked onions, mustard mash, cider gravy

Gnocchi with Jerusalem artichoke puree, hazelnut pesto, Wyfe of Bath & wild mushrooms

#### Desserts

New seasons Yorkshire rhubarb & custard tart, crème fraiche

Bramley apple & mincemeat crumble, Christmas pudding ice cream

A selection of cheeses from Harvey & Brockless, celery, grapes, candied pecans, crackers & chutney

**3 Courses £21.50**

If you have any intolerances or allergies, please speak to a member of our team  
and they will be happy to advise

