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B7STFO

Cooked and served by our first year Hospitality Students,
taking their first steps into the industry.

Tuesday 20th February 2024
Chinese New Year Menu

S T A R T E R

Egg Drop Soup

*Prosperity Toss – Julienned Vegetables
with Hoisin-Sesame Dressing*

M A I N

*Hainan Chicken Rice – Poached
Chicken with Steamed Rice and Bok
Choy, Ginger-Scallion Sauce*

*Red Braised Tofu with Carrot, Daikon
and Rice Noodles in an aromatic broth*

D E S S E R T

Chilled Mango Pudding

*Sweetened Walnut Soup, Candied
Walnut*

2 courses £15 - 3 Courses £20

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Tuesday 27th February 2024
All-Day Breakfast

S T A R T E R

Eggs Benedict

*Avocado, Toasted Sourdough, Dill-Mustard
Dressing*

(Smoked Salmon & Poached Egg optional extras)

M A I N

Full English Breakfast

Mushroom Omelette

D E S S E R T

*Homemade Granola with Frozen Yogurt
Sherbert*

Pancakes with Berry Compote

2 courses £15 - 3 Courses £20

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Tuesday 5th March 2024

Mardi Gras

STARTER

Louisiana Corn Fritter

Crawfish Boil with Salad

MAIN

*Blackened Fish with White Wine Risotto and
Rocket*

Vegetable Gumbo

DESSERT

Bananas Foster with Homemade Ice Cream

Creole Bread Pudding with Crème Anglaise

2 courses £15 - 3 Courses £20

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Tuesday 12th March 2024

Korean Cuisine

STARTER

*Gochujang Soup – Spicy Pepper and Vegetable Soup
with Tofu*

*Kimchee Salad – Homemade Spicy Pickled Cabbage
and Mixed Green Salad*

MAIN

*Korean style Crispy Chicken Wings with Sweet
Chili Dressing, Cheesy Fries*

*Bibimbap – Steamed Rice with Assorted Marinated
Vegetables*

DESSERT

Ginger Poached Pear with Shortbread Biscuit

*Souffle Pancake with Chantilly Cream and Berry
Compote*

2 courses £15 – 3 Courses £20

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Tuesday 19th March 2024
Japanese Cuisine

STARTER

Miso Soup with Tofu

Soba Noodle Salad with Crabsticks, Sesame Dressing

MAIN

Teriyaki Salmon, Steamed Rice, Seasonal Vegetables

Vegetable Nabe Udon – Wheat noodles with Braised Daikon and Carrot in aromatic broth

DESSERT

Matcha Ice Cream with Azuki Bean Paste

Japanese Cheesecake with Chantilly Cream

2 courses £15 - 3 Courses £20

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Tuesday 26th March 2024

Retro Dinner

STARTER

*Minted Pea Soup, Crème Fraiche,
Bacon Lardons (optional)*

Prawn Cocktail, Mixed Greens, Cocktail Sauce

MAIN

Chicken Kiev, Mashed Potato, Steamed Vegetables

*Vegetarian Toad in the Hole, Mashed Potato,
Steamed Vegetables, Baked Beans*

DESSERT

Sherry Trifle, Chantilly Cream

Spotted Dick, Homemade Ice Cream

2 courses £15 - 3 Courses £20

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