



MACCLESFIELD COLLEGE

Silk Room Restaurant

Selector Menu

Contact Name:.....

Contact Number:.....

Number of Guests:.....

Date & Time of Meal:.....



£10.95 for two courses and £14.95 for Three Courses

Starters:

1.....

2.....

3.....

Mains:

1.....

2.....

3.....

Desserts

1.....

2.....

3.....

Special Dietary requirements

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Please can you select 3 choices from each section of the menu for your guests to enjoy. Ask your guests to pre-order and list their choice on the attached form. Please email the pre-order to Elisabeth.stewart@ Macclesfield .ac.uk

Silk Room Restaurant Selector Menu

Starters:

Goats Cheese Mousseline

Mousseline of local farm goat's cheese with strips of air-dried ham and thyme-flower honey.

Tart of Smoked Haddock and Leek

Lightly spiced short pastry tart with a dried cherry tomato and rocket salad, Hollandaise sauce, and locally sourced smoked haddock.

(V) Risotto of Wild and Cultivated Mushrooms

A roasted wild mushroom risotto blended with fresh thyme and parsley, finished with parmesan cheese crackling.

Soup of the Day Served with Fresh Bread

(V) Wafers of Charantais Melon

Served with tropical fruits and lemongrass syrup

Main courses:

Braised Steak Jardinière

Braised beef garnished with a jardinière of vegetables and duchess potatoes.

Glazed Ham Accompanied with a Rich Cider Sauce

Prime Cheshire ham glazed and accompanied with a cider sauce, Fondant potato and roasted root vegetables.

Pork Cutlet Charcutiere

Pan fried pork cutlet served on a bed of braised red cabbage with a rich demi-glace and garnished with caramelised plum chutney and traditional roasted potatoes.

Roast leg Of Lamb

*With Boulangere potatoes, ribbons of orange scented carrots
And classical Sauce Robert.*

Chicken Garnished 'Au Bourguignon'

*Served with a Timbale of Braised Rice
Steamed breast of chicken garnished with a timbale of pimento braised rice and Bourguignon garnish of pancetta lardons, baby onions, Turned mushrooms and red wine.*

Plaice Veronique

Two delicate pieces of plaice pan fried and garnished with green grapes and a Velouté flavoured with fresh chervil and white wine.

(V) Portobello Mushroom & Goats Cheese 'Wellington'

Puff pastry filled with roasted Portobello mushrooms and creamy goats cheese and Baked golden brown. Finished with a wild mushroom cream sauce

Desserts:

Caramelised Apple & Hazelnut Galette

*Wafer thin puff pastry topped with hazelnut frangipane and sliced apple with crème Anglaise and vanilla ice-cream.
Anglaise and vanilla ice-cream.*

Lemon Meringue Tartlet

*A pastry case filled with lemon curd topped with light and fluffy meringue.
Preserved Berry Puree.*

Traditional Bakewell Tart

Classical Regional tart topped with lemon icing and sugared almonds served with Sweetened Creme Fraiche.

Classical Vanilla Crème Brulée

Creamy vanilla egg custard with a crisp glazed topping of dark caramel, served with the Silk Room's own Shortbread Biscuits.

Profiteroles with Caramel and Chocolate Sauces

Traditional Choux pastry buns filled with cream and coated with a duo of sauces.

Irish Cream & Banana Bread and Butter Pudding with Custard

A slightly different feel to a traditional sweet with the addition of Irish Cream and banana, served with a creamy egg custard

Address of establishment:

Silk Room Restaurant

Macclesfield College

Park Lane

Macclesfield

Cheshire

SK11 8LF

01625 410016

We ask that we are given your menu choices two weeks prior to the date of your meal.

Many thanks

The silk room restaurant team



