



Selector Menu

£9.95 for 2 courses and £12.95 for 3 Courses

Starters

(V) Warm Terrine of Goats Cheese & Potato

Lightly warmed terrine flavoured with chives and served with red onion marmalade & leaf Salad.

Fruit Terrine

A terrine of assorted fresh fruit served with a Crème Fraiche charred pineapple and finished with raspberry vinaigrette.

(V) Tempura of Vegetables

Japanese style battered strips of vegetables with a chilli coriander dipping sauce and Wasabi sauce mayonnaise.

(V) Risotto Ai Fungi

A roasted wild mushroom risotto blended with a fresh thyme and parsley and finished off with grated parmesan cheese

Hors D'oeuvre Selection

An assiette of classically prepared salads, with Macclesfield College's fresh garlic and herb bread.

(V) Crème Solferino A duo of freshly prepared soups

A rich Tomato and Potato soup garnished with parisienne carrot and potato balls accompanied with croutons

Wafers of Charantais Melon and Pear

Served with strips of Proscuitto ham and drizzled with orange flower scented honey dressing.

(V) Deep Fried Artichokes

Lightly battered artichokes filled with a duxelle cooked to a golden brown and served on a bed of tomato sauce.

Seared Salmon on a Vanilla and Herb Risotto

A pan fried cut of salmon laid on a bed of vanilla and herb risotto and garnished with a herb dressing

Main course

Braised Steak Jardinière

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

Glazed Ham accompanied with a rich Cider sauce and Apple Crisp

Prime Cheshire Ham glazed and accompanied with a cider sauce apple crisp fondant potatoes and roasted vegetables.

Pork cutlet Charcutiere

A pan fried Pork Cutlets served on a bed of braised red cabbage with a rich demi glaze and garnished with caramelised Plum Chutney and traditional roasted potatoes.

Baked Rump of Lamb

With hash potatoes, spears of asparagus & ribbons of orange scented carrots.

Seared Roast Cod

Served on a bed of Peeled plum tomatoes new Potatoes and served with a Whole Grain mustard Beurre Blanc

Chicken A La King Served with a thimble of Braised Rice

Steamed breast of chicken garnished with a timbal of pimento and braised rice and served with a sherry chicken veloute and a melody of vegetables

Sole Caprice

Two Delicate piece of sole pan fried and garnished with fried banana served on a bed of mushy peas and accompanied with new potatoes and finished with Robert sauce

(V) Field Mushroom & Goats Cheese Pithivier

Puff pastry filled with roasted field mushrooms and creamy Goats cheese and baked golden brown. Finished off with a wild mushroom cream sauce

Desserts Dutch Apple Tart

A classical tart filled with spiced English Bramley apples and accompanied with traditional Sauce Anglaise.

Lemon Meringue Tartlet

A pastry case filled with lemon curd topped with light and fluffy meringue.

Gateau Pithivier

A warm gateau of puff pastry with a rich almond filling served with lightly whipped cream

Fruits of the forest Crème Brulée

Creamy vanilla egg custard with a crisp glazed topping of dark caramel.

Poached Pears

A juicy pear poached in mulled red wine syrup glazed and accompanied with vanilla ice cream.

Profiteroles with Caramel and Chocolate Sauces

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

Individual Fruit Vacherin

A meringue nest filled with Chantilly cream, Mangos, Pineapples, Kiwi fruit and topped with Strawberries.

Redcurrant and Apple Crumble Tart

This light fruit tart is served with a vanilla cream

Tropical Bread and Butter Puddings with Custard

A slightly different feel to a traditional sweet with the addition of Rum and banana giving it a tropical feel then finished off with a creamy custard sauce

Rich Chocolate & Orange Mousse 'Irish Coffee Style'

Served with mini doughnuts.