

- BRIGHTON COOKERY SCHOOL -

INTERNATIONAL RESTAURANT EXPERIENCE

STARTERS

FRESH CRUSTACEAN & LEEK TARTLET WITH MIXED LEAVES & TRUFFLE DRESSING
(GF & V AVAILABLE)

FRESH HOMEMADE TAGLIATELLE PASTA WITH ROASTED POMODORO SAUCE
(V, GF AVAILABLE)

SELECTION OF HOMEMADE CALIFORNIAN SUSHI ROLLS
(GF, V & VG AVAILABLE)

THAI MARINATED CHICKEN BROCHETTES
(GF, VG & V AVAILABLE)

MAINS

ALL SERVED WITH SEASONAL SIDES (ALL G.F)

LAMB RUMP ON THE BONE

SEA BASS

BAVETTE STEAK

PORK TENDERLOIN

FREE RANGE CHICKEN SUPREME

DUCK BREAST

VEGETARIAN OPTIONS

FILO AUMONIERE STUFFED WITH GOATS CHEESE, MINT & PINE KERNELS
(VG AVAILABLE)

THAI RED OR GREEN CURRY
(GF & VG AVAILABLE)

GRILLED MEDITERRANEAN VEGETABLES & HALLOUMI CHEESE GATEAUX
(GF & VG AVAILABLE)

WILD MUSHROOM & TARRAGON MILLE-FEUILLE
(VG AVAILABLE)

DESSERT

(ALL AVAILABLE AS GF)

RHUBARB AND RASPBERRY FOOL WITH MINI FINANCIERS

CHOCOLATE TORTE AND STRAWBERRY COULIS EXOTIC FRUIT SOUFFLÉ

CRÈME BRÛLÉE WITH ALMOND TUILES

CALVADOS FLAMBEED APPLE OR PEAR TARTE TATIN
(VG AVAILABLE)