



Sunday Lunch Menu

To Start

Curried parsnip and coconut soup - nigella and parsnip pakora - coriander

Rillete of gressingham duck - carrot and anise purée - toast - frisée

Celeriac panna cotta - stilton - walnut sable - pickled celery - apple

Soaked and smoked mackerel - potato salad - samphire - horseradish snow

To Follow

Roast beef or Roast pork belly

With gravy, Yorkshire pudding, roast potatoes and a selection of seasonal vegetables

Butter poached loin of cod - creamed leeks - cider and clam vinaigrette - leek mash

Potato, wild mushroom and tarragon pithivier - Jerusalem artichoke textures - crispy shallot

To Finish

Chocolate marquise - hazelnut praline - rum raisin purée - vanilla ice cream

Lemon posset - candied lemon - olive oil cake - sherbet

Poached pear William - honeycomb - whipped mascarpone

Selection of cheese - water biscuits - celery, grape and fig chutney

£16.00 two course

£20.00 three course

Our team is here to help with any menu information you require

Contact us to book:

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