



## **DINNER**

Autumn 2025

16<sup>th</sup> October

Welcome to our Training Restaurant

### **On Arrival**

#### **CHEF'S CANAPÉS**

### **To Begin**

#### **MUSHROOM**

Soup, Tarragon, Blue Cheese  
(Allergens: Milk, Celery, Gluten, Egg)

#### **MACKEREL**

Flamed, Fennel & Apple, Cucumber, Seaweed Emulsion  
(Allergens: Fish, Egg)

#### **CHICKEN**

Liver Parfait, Brioche, Red Onion  
(Allergens: Gluten, Milk, Sulphur Dioxide, Egg)

### **To Continue**

#### **FISH**

Fish, Chips, Tartare, Lemon, Peas  
(Allergens: Fish, Gluten, Egg, Mustard)

#### **SQUASH**

Ravioli, Sage, Butter, Cheese, Pine Nuts  
(Allergens: Gluten, Milk, Egg)

#### **DUCK**

Confit, Lyonnaise Potato, Cabbage, Burnt Orange, Blackberry  
(Allergens: Milk)

### **The Finish**

#### **CHOCOLATE**

Tart, Creme Fraiche, Hazelnut, Pear  
(Allergens: Gluten, Milk, Egg, Nuts)

#### **APPLE**

Parfait, Toffee, Crumble,  
(Allergens: Gluten, Nuts, Milk, Egg)

**£22 Per Person for Three Courses**

Please advise in advance of any food allergies

We'd love to see photos of your visit. Follow and tag us on social media @wvrcollege #wvrcollege