**To start**

**Soup of the Day**

**Chicken liver parfait**

With melba toast and pear chutney

**Warm celeriac salad**

With apple, walnut, stilton and cider dressing

**Main course**

**Slow roast pork belly**

With apple puree, fondant potato and greens

**Cod supreme**

With chorizo crumb, saffron cream, creamed potato & cavalo nero.

**Sweet potato and chickpea curry**

With braised rice.

**For Dessert**

**Fresh Fruit Salad**

Served with cream or ice cream

**Or**

**Assiette of desserts**

Vanilla Cheesecake, coffee panna cotta, bread & Butter pudding.

**Served with Tea and Coffee**

**2 courses - £15.50**

**3 courses - £17.50**

**If you would like our students to show off their Barista skills and order a coffee, either:**

* Latte £2.00
* Cappuccino £2.00
* Americano £2.00
* Espresso £2.00
* Hot Chocolate £2.00

And add a shot of either Caramel or Gingerbread syrup for an additional 30p

Aspire Restaurant is a student run training restaurant and as such is a classroom where the primary objective is to facilitate student learning. Certain restrictions may apply to diners dependent on which stage of the programme students have reached. These may include: party size; times of arrival and vacation of the classroom; service styles; and menus tailored to the needs of the syllabus. We thank you for your cooperation with these and other requirements.