**To start**

**French Onion Soup (V)**

With large crouton with cheese

**Prawns wrapped in filo pastry**

Sweet chilli sauce mixed leaves

**Warm scotch egg**

Mixed salad, balsamic glaze

**Main course**

**Smoked chicken supreme**

Dauphinoise potatoes, greens, carrots, jus

**Lamb tagine**

Flat bread, lemon, cous cous

**Vegetarian dish of the day**

Mushroom risotto

Chocolate and lemon

**For Dessert**

Assiette of Desserts which includes:

**Vanilla panna cotta**

**With a cinnamon mini doughnut**

**Brownie**

**With chocolate sauce**

**Cherry Bakewell**

**Served with Tea and Coffee**

**2 courses - £13.95**

**3 courses - £14.95**

**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 program 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.