

JOIN US FOR A FANTASTIC DINING EXPERIENCE



WEDNESDAY, 30TH APRIL 2025.

Riccardo Corbinzolu and his talented team from Wilson Vale Catering Management will collaborate with our chef and front-of-house students to create an exquisite 6-course tasting menu.

This event is a fantastic opportunity for both the college and its students. We are truly honoured to have our team working alongside such respected figures in the industry. We look forward to a great evening.

LOAF

Tiger Loaf (GF Available)

Celtic Sea salted whipped butter (V)

SNACKS

Potato Rösti, Truffle, Parmesan (V, GF)

Salmon, Cucumber, Dill (GF, DF)

Carrot Bhaji, Chilli, Mango, Lime (VE, GF)

STARTER

Asparagus, Feta custard, pickles, black olive (V, GF)

FISH COURSE

Squid Ink Risotto, Scallop (GF)

or

Smoked Cauliflower Risotto, Radish (VE, GF)

MAIN COURSE

Lamb - Mint, peas, potato, anchovy (GF, DF)

or

Hispi Cabbage, Garlic, Walnut, Lentils, Chilli (V, GF)

DESSERT

Lemon - Basil, sour cherry, meringue (GF, V)

CHOCOLATES

Masterclass in Chocolates (GF)

£28.00 PER PERSON

Please advise us of any dietary requirements at the time of booking.

To reserve your table, please call 0116 2242060.