



**SERVED WEDNESDAY 7<sup>TH</sup> MAY TO THURSDAY 22<sup>ND</sup> MAY,  
TUESDAY 3<sup>RD</sup> JUNE TO THURSDAY 5<sup>TH</sup> JUNE AND  
TUESDAY 10<sup>TH</sup> JUNE TO FRIDAY 20<sup>TH</sup> JUNE**

**2 COURSE LUNCH £16.50 | 3 COURSE LUNCH £18.50**

## **STARTERS**

Norfolk asparagus accompanied by a crispy egg and tartare sauce

Charred spring onion and potato terrine served with a leek top soup

## **MAIN COURSE**

Chicken, roasted breast, braised leg and  
potato croquette, pea and broad bean fricassee

Hasselback harissa courgette paired with a butterbean and tahini puree  
and dukkha

## **DESSERTS**

Vanilla panna cotta served with poached rhubarb and ginger snap biscuits

Variety of local cheeses paired with chutney and crackers

### **Tea or coffee**

Food allergies and intolerances - If you have any concerns regarding your food order,  
please speak to the restaurant supervisor who will be happy to help.

We reserve the right to make any changes to the above, resulting in changes from curriculum demands.

**BOOK NOW: CALL 01603 773227**

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