



**1920's Theme Dinner**  
**Thursday 7<sup>th</sup> May**  
**Arrival 6-6.30pm**  
**Restaurant closes at 9pm**  
**£15.00 per person**  
**Full payment required at booking**

**Arrival Cocktail**

Gin fizz cocktail

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**Canapes**

Blue cheese stuffed mushrooms, devilled eggs and mixed olives

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**Starter**

Buttermilk chicken Waldorf salad with a buttermilk dressing

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**Main**

Spiced glazed ham with potato gratin, tender stem broccoli and a blackcurrant jus

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**Dessert**

Orange posset with a mini chocolate cake

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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 apologise but we are unable to guarantee that our food is free of allergens due to environment and methods of preparation\**

**We would like to politely remind customers this is a training restaurant and thank you for your support and patience with the students**

**Reserve your table here today  
or call the restaurant on (01603) 773227**

**Debut website: <http://debut.ccn.ac.uk>**

**Follow us on Twitter: [@DebutRestaurant](https://twitter.com/DebutRestaurant)**

**Like us on Facebook: [The Debut Restaurant](https://www.facebook.com/TheDebutRestaurant)**

**Share your photos on Instagram: [debut\\_restaurant/#debutrestaurantuk](https://www.instagram.com/debut_restaurant/#debutrestaurantuk)**

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

**VAT 20%**



**CENTRE OF EXCELLENCE**  
FRONT OFFICE AND RECEPTION  
FOOD AND BEVERAGE SERVICE

