



**80s Theme Dinner**  
**Thursday 12<sup>th</sup> March**  
**Arrival 6-6.30pm**  
**Restaurant closes at 9pm**  
**£15.00 per person**  
**Full payment required at booking**

**Starter**

Potato skins filled with pancetta, dapple cheese and crispy onion with a tangy salsa and a sour cream and chive dip, a bed of salad.

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**Main**

Garlic butter chicken Kiev  
served with seasonal vegetables and steamed white rice

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**Dessert**

Black forest gateau topped with cherries  
served with double cream or cherry sorbet

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Coffee with Ferrero Rocher and after eights

*\*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)  
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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

