



Wednesday and Thursday
15th, 16th, 22nd and 29th January and 5th, 6th and 12th February
Arrival 6-6.30pm
Restaurant closes at 9pm
£17.00 per person

Non alcoholic cocktail

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Crispy goats' cheese
beetroot textures, black olive soil, dill oil

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Pork tenderloin
crispy BBQ pork shoulder, baked apple, fondant potato, Calvo Nero

Grill Special
£2.50 supplement, subject to availability

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Classic apple tart titan
vanilla ice-cream, rum and raisin syrup

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Coffee and petit fours

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

