



Ingham Swan Theme Dinner
Thursday 23rd January
Arrival 6-6.30pm
Restaurant closes at 9pm
£28.00 per person
Full payment required at booking

Pre-Starter

Braised Norfolk Carrot and Granola

~

Starter

Oak Smoked Gressingham Duck Breast
Salt Baked Celeriac, Girolles, Celeriac Consommé

~

Fish

Brancaster Mussel Broth, Wild Bass, Courgettes

~

Main

Roasted Venison, Puree Potato, Roasted Swede,
Romanesque, Red Wine Jus

~

Pre- Dessert

Yogurt Foam, Lemon Sherbet

~

Dessert

Chocolate Marquise, Hazelnut and Orange Ice Cream

~

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

