



**The Crown Wells Theme Dinner
BRITISH SUSTAINABILITY
Thursday 30th January
Arrival 6-6.30pm
Restaurant closes at 9pm
£25.00 per person
Full payment required at booking**

Partridge Satay and peanut dipping sauce

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Wells crab, bread and butter pudding

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Pan fried Muntjac, dauphinoise, beets and greens

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Windfall apple crumble

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Coffee and sweet meats

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)

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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**

