



Wildebeest Theme Dinner
Thursday 27th February
Arrival 6-6.30pm
Restaurant closes at 9pm
£25.00 per person
Full payment required at booking

Norfolk White Onion & Aspall Cyder Velouté,
Salsa Verde, Toasted Pine Nuts

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Fabio's Smoked Beetroot Cured Mackerel,
Cromer Crab Tortellini, Salt Baked Celeriac

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Braised Bunched Carrot,
Pickled Carrot & Carrot Remoulade

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Herb Crust Swannington Lamb Rump, Rosemary Mashed Potatoes,
Burnt leeks, Cavelo Nero, Lamb Jus

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Blackberry Pannacotta,
Crème Fresh Sorbet, Blackberry Gel, Mint

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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

