

Debut Carvery Lunch Menu
Tuesday 4th till Friday 7th February
Arrival 12pm to 12.30pm
2 Courses £12.50 ~ 3 Courses £13.50
Inclusive of coffee

V Carrot and coriander soup
pickled heritage carrots, chive cream

Smoked haddock and cheese croquette
fennel salad, tartar sauce, lemon gel, parsley oil

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Debut Carvery
Selection of local roasted meat carved by the students
all served with seasonal vegetables, potatoes and sauces

V Caramelized onion tart
sautéed courgette, tomatoes, salsa Verdi

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Steamed chocolate and orange sponge
chocolate crème anglaise

Local cheese and biscuits

****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%