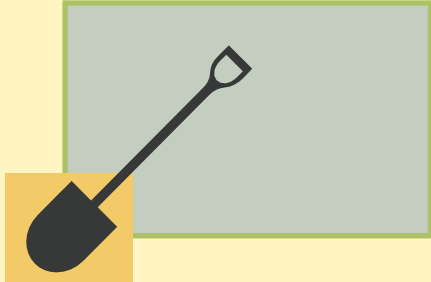
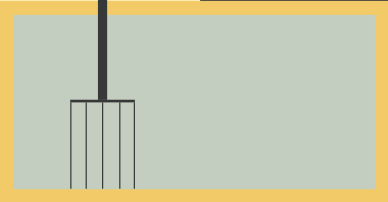


DINNER MENU



Please be aware this restaurant and kitchens are classrooms. Items may change without notice in line with the learning environment.



DINNER MENU **£19.95**per person

RURAL CATERING CENTRE



Set up in the Food Capital of Leicestershire the Rural Catering Centre aims to showcase the best hospitality and catering that Leicestershire can offer. Using, as far as possible, locally sourced produce, supporting local businesses and traders whilst educating the students and forming a good grounding for their career in hospitality and catering.



Start your meal with Chef's appetizers of the evening.

STARTERS

Tempura of vegetables, hoi sin dipping sauce

Baked fish cannelloni

INTERMEDIATES

House salad

MAINS

Braised topside of beef, mushrooms, Belvoir Brewery beer

Turkey escalope, caramelized apples, cider

Stuffed pepper, mixed nut, cous cous (V)

All served with a selection of vegetables and potatoes

DESSERTS

Lemon posset, baked fig

Chocolate torte, vanilla sauce

COFFEE

Filtered or specialist coffee with petit fours

For advice on any of the above dishes, please ask the waiting staff for assistance