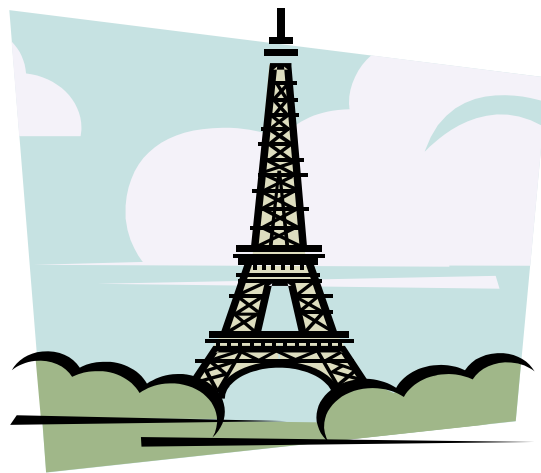


Menu

Tuesday 11th May



Bonjour,

and welcome to Perth college training restaurant. This evening you will be experiencing some traditional French Cuisine. Our aim is to provide you with a quality service in a warm and hospitable surrounding, provided by all our students. All the team wishes you an enjoyable evening.

Merci

Shaun Penniston

HND Hospitality Management Student

Cours de démarreur

Starters

Traditional French Onion Soup

Moules Mariniere served with a White Wine Sauce

Shallot Tarte Tatin with Goats' Cheese and Balsamic glaze

Cours de Conduite principale

Mains

Chicken Veronique with Crisp Braised Potatoes and Seasonal Vegetables

Pan Fried Mackerel with a Bretonne Sauce and Creamy Mash Potatoes and Seasonal Vegetables

Creamy Mushroom Ragout with Nutmeg Mash (V)

Cours de sucreries

Sweets

Poached pear with Sauternes accompanied with a quenelle of Chantilly Cream

Normandy Apple Flan accompanied with a quenelle of Chantilly Cream

Crème Brulee with Marinated Fruit and Mint Broth