



TRENT SAMPLE MENU

STARTERS

Cheddar soufflé with apple, walnut, pomegranate seeds and rocket (v)
Chargrilled asparagus and nectarines, romesco sauce, basil and cherry tomato (gf, vg)
Porcini mushroom and mascarpone arancini on truffle aioli, micro herb and basil oil (v)
Tomato, basil and feta salad, black olive crumb, micro salad, olive oil and tomato vinegar (v)
Chilled melon, papaya and mango gazpacho, coconut milk foam (gf, df, ve)
Venison and black pudding scotch egg, celeriac remoulade
Crumbled walnut dukkha, citrus-infused labneh, roast chicory and nectarines (v)
Saffron rice with mussels and prawns, smoked paprika ketchup, coriander oil and squid ink tuille
Pea and ham soup – pulled gammon in pea soup with a crispy poached egg

MAIN COURSES

Honey and za'atar glazed lamb, chargrilled aubergine, halloumi, sour cream, pomegranate, chilli and mint
Seared beef fillet, roast vegetables, slow braised beef shin and mushroom vol au vent, red wine jus
Roast duck breast, shallot tatin, sweet potato, mixed greens, red wine reduction (df)
Chicken, ham and leek pie, port, tarragon, thyme, rosemary cream and mustard sauce, creamed potato, runner beans
Lobster and hake mousse pithivier, lobster, cream, saffron, basil sauce, seasonal vegetables and potatoes
Roasted halibut, potato terrine, buttered leeks, crayfish tails, lobster bisque
Seared mackerel beetroot and horseradish salad, crème fraiche, watercress, new potatoes (gf)
Balsamic glazed beetroot tatin with crumbled goat's cheese, rocket, watercress, seasonal vegetables, and potato (v)
Autumn vegetable salad with seasonal vegetables, quinoa, hazelnuts, beetroot, and walnut dressing (ve, gf)

DESSERTS

Rocky road, chocolate brownie, soft meringue, cinder toffee, chocolate soil, chocolate ganache, chocolate mousse, cream (v)
University of Nottingham mess – berries, cream, berry coulis, crushed meringue, raspberry sorbet (v, gf)
Dark chocolate mousse, coffee-scented cream, salted caramel syrup, orange and cranberry biscotti
Pimms and seasonal fruit jelly, cucumber and mint sorbet (ve, gf)
Ruby chocolate crémeux tart, fresh berries, pistachio crumb, aerated chocolate shard (v, n)
Lemon posset – classic English pudding of set lemon cream, lemon curd, fresh raspberries (gf)
Warm treacle tart with clotted cream, raspberries, lemon sugar and a touch of black pepper