



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 crèmeux 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