

Tuesday 20th March 2018

Pre Starter

Dapple & Truffle Espuma, Bacon Crumb, Pine Nuts

Starter

40° Mui Cuit Poached Salmon, Pickled Kohlabi, Crispy Skin, Dill Emulsion, Herb Oil

Main

Pancetta Wrapped Dingley Dell Pork Fillet, Purple Sprouting Broccoli,
Rosemary Infused Potato Puree, Confit Turnips,
Beurre Noisette Calibrese Puree, Shallot Ash, Red Wine Jus

Pre Dessert

Poached Rhubarb, Vanilla Crème, Liquid Shortbread

Dessert

Passionfruit Soufflé, Aerated White Chocolate, Torched Blood Orange, Blood Orange Sauce

If you have any concerns regarding food allergies or intolerances, please speak to the restaurant supervisor who will be happy to help.

Reserve your table here today
or call the restaurant on (01603) 773227

Debut website: http://debut.ccn.ac.uk

Follow us on Twitter: @DebutRestaurant
Like us on Facebook: The Debut Restaurant
Share your photos on Instagram:

debut restaurant/#debutrestaurantuk
We reserve the right to make any changes to the above,
resulting in changes from curriculum demands

VAT 20%