



**CALLUM & TANNER'S  
STUDENT HEAD CHEF FINE DINE DINNER MENU**

**22.04.26**

**AMUSE**

**ARANCINI OF MOZZARELLA & BASIL**

**STARTER**

**GRILLED BRUSCHETTA OF CIABATTA TOPPED WITH MARINATED TOMATOES - GARLIC  
& PARMESAN CHEESE**

**FISH COURSE**

**FRESH FETTUCCINI WITH PRAWN'S PROSCIUTTO IN A CREAMY MUSCAT WINE  
SAUCE**

**MAIN**

**POT ROASTED CHICKEN WITH A STUFFED LEG - WILD MUSHROOMS - FONDANT  
POTATOES - BABY CARROTS - CAVOLO NERO IN A RICH RED WINE SAUCE**

**DESSERT**

**COFFEE TIRAMISU WITH COFFEE ICE CREAM**

**FILTER COFFEE**

**£40.00**

**ALL ALLERGENS MUST BE HIGHLIGHTED AT THE TIME OF BOOKING**