



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