

JAMIE OLIVER AT THE CHEF IN WAITING RESTAURANT

KICKING OFF WITH:-

CREAMY ASPARAGUS SOUP

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PANELLE- CRUNCHY HERBY CHICKPEA FRITTERS

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WARM ROCKET, RED ONION AND BACON SALAD WITH PINE NUT DRESSING

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CRISP BAKED SARDINES WITH FENNEL BREADCRUMBS



FOLLOWED BY :-

SPIEDINI DI MANZO- ITALIAN INSPIRED SAUSAGE AND BEEF ROSEMARY SKEWERS

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FRESH EGG PASTA FILLED WITH SPINACH, BUTTERNUT SQUASH AND RICOTTA, FINISHED OFF WITH A FRAGRANT SAGE BUTTER

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SPICY CHICKEN, SAUSAGE & PRAWN JAMBALAYA

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GRILLED COD WITH PANCETTA AND PEA MASH

ALL DISHES COME SERVED WITH SEASONAL GARDEN FRESH VEGETABLES AND POTATOES

DESSERTS-

WARM POLENTA AND APPLE CAKE WITH FRUIT AND A CITRUS TWIST

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CHOCOLATE CAMBRIDGE CREAM- A TWIST ON THE TRADITIONAL CREME BRULEE

£13.50 INCLUDING TEA OR FRESHLY BREWED COFFEE