



NAME:.....

Apple Tree Restaurant

Recipe Pack

2023/2024

September 19th, 21nd, 26th & 28th

To start

Cream of Tomato Soup with Herb Croutons

Scotch Egg with Vegetable Pickle

£4.00

To continue

Boeuf Bourguignon with Creamed Potatoes

Roast Fillet of Sea Bass with Vanilla and Fennel

Risotto of Butternut Squash Artichoke and Truffle Oil

£8.00

All main courses accompanied by Buttered Green Beans, Vichy Carrots and Baby Potatoes

To finish

Lime and Mascarpone Cheesecake

Sticky Toffee Pudding with Toffee Sauce

£4.00

Tea & Coffee

If you have a food allergy or intolerance of any kind, please inform a member of staff when placing your order. Thank you

October 3rd 5th, 10th & 12th

To Start

Cream of Mushroom Soup

Eggs Benedict with Smoked Salmon and Chives on a Freshly Baked Muffin

£4.00

To Continue

Tandoori Chicken with Pilaff Rice

Accompanied by a Yoghurt and Cucumber Raita and Red Onion

Slow Roasted Pork Belly

With Shallots, Champ Potatoes and a Cider Jus

Deep Fried Vegetable Tempura

With Tomato and Chilli Sauce

All main courses accompanied by Roasted Butternut Squash and Cauliflower Polonaise

£8.00

To Finish

Chantilly Cream filled Profiteroles

with a Rich Chocolate Sauce

Bread and Butter Pudding and Custard

£4.00

Tea/coffee

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October 17th & 19th

To Start

French Onion Soup with Gruyere Croute

Wild Mushroom Risotto

with Parmesan Tuille and White Truffle Oil

£4.00

To Continue

Chicken Palak

with Pilau Rice and Mini Chapatis

Monkfish with Black Butter and Capers

Parsnip and Cheese Roulade

with Mixed Herbs with Tomato Coulis and Vegetable Crisps

All main courses accompanied by Chateau Potatoes, Poached Fennel and Buttered Green Beans)

£8.00

To Finish

Gateau Paris-Brest

Spiced Bramley Apple Crumble Tart and Custard Sauce

£4.00

Tea/Coffee

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October 31st November 2nd 7th 9th

To Start

Scotch Broth

Goujons of Plaice with Tartare Sauce

Cannelloni

£4.00

To Continue

Chicken in Red Wine

Pot Roasted Shoulder of Lamb

with a Mint Reduction

Roasted Vegetable & Quorn Filo Bake

with a Pea Velouté

All main courses accompanied by Fondant Potatoes, Vichy Carrots and Braised Onions

£8.00

To Finish

Warm Treacle Tart

with a Lemon Curd Ice Cream

Chocolate Bavaois

with Whipped Cream and Chocolate Shavings

Bramley Apple Spotted Dick

Custard Sauce

£4.00

Tea/Coffee

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November 14th, 16th, 21st & 23rd

To Start

Consommé Royale

Hard - Boiled Eggs dressed with Cheese and Tomato Sauce

Chicken Tikka with Onion Bahji and Sweet Chilli Sauce

£4.00

To Continue

Baked Cod with Herb Crust

accompanied by a cucumber salsa and dill sauce

Pan Fried Lambs' Liver and Bacon

with caramelised button onions and a red wine jus

Chinese Vegetables with Noodles

All main courses accompanied by creamed potatoes and braised red cabbage

£8.00

To Finish

Brioche Butter Pudding with Sauce à l'anglaise

Pear and Almond Tart with a Caramel Ice-Cream

Warm Chocolate Fudge Cake with Single Cream

£4.00

Tea/Coffee

Christmas Lunch

November 29th December 4th, 5th, 6th, 7th, 11th, 12th & 13th.

To Start

Kumara and Coriander Soup with Thyme

Duck Liver Pate with Red Onion Jam and Toasted Brioche

Mediterranean Vegetable & Halloumi Bruschetta



To Continue

Traditional Roast Turkey with all the Trimmings

Homity Pie

Salmon, Asparagus and Wild Mushroom Risotto

Served with a Soft Poached Egg and a Tarragon Hollandaise



To Finish

Traditional Christmas Pudding with Brandy Sauce

White Chocolate & Clementine Cheesecake

Cheese & Fruit

Mince Pie

Tea & Coffee

£17.50

January 9th, 11th, 16th & 18th

To Start

Leek & Potato Soup

Raised Pork Pie & Caramelised Onion Chutney

Oeufs en Cocotte

£4.00

To Continue

Braised Chicken Forestiere

Pan Fried Fillet of Plaice with a Shrimp & Caper Dressing

Galette of Aubergines with Tomatoes & Mozzarella

All served with Anna Potatoes, Broccoli Florets & Carrot Puree

£8.00

To Finish

Baked Apple Cheesecake with Dried Apple Slices & Vanilla Ice Cream

Banana Sticky Toffee Pudding with a Butterscotch Sauce

Individual Fresh Fruit Tart with Crème Chantilly

£4.00

Tea/Coffee

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Grantham College
www.grantham.ac.uk

Served on January 23rd, 25th, 30th & 1st Feb.

To Start

Minestrone Soup

Terrine of Chicken & Vegetables with Rye Toast

Penne with Pancetta & Mushrooms

£4.00

To Continue

Escalope of Pork with Madeira Sauce

Whole Grilled White Fish with Tomatoes, Basil & Shaved Fennel

Vegetable Curry with Pillaf Rice & Chapatis

£8.00

To Finish

Bakewell Tart with Sauce A L'anglaise

Steamed Jam Suet Pudding

Mixed Fruit Pavlova

£4.00

Tea/Coffee

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February 6^h & 8th

To Start

Roasted Butternut Squash Soup

Sheftalia with green salad and Tahini

Sautéed Squid with White Wine, Garlic & Chilli

£4.00

To Continue

Beef Olives with Parma Ham & Mozzarella with a Red Wine Jus

Supreme of Salmon En Papillote

Vegetable, Bean & Saffron Risotto

All served with Parmentier Potatoes, Ratatouille

£8.00

To Finish

Lemon Tart & Chantilly Cream

Chocolate Fondant & Vanilla Ice Cream

Crème Caramel

£4.00

Tea & Coffee

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February 20th, 22nd, 27th & 29th

To Start

Cream of Asparagus Soup

Shish Kebab with Lemon Pilaff Rice & Chickpeas

Vegetable Samosas with a Pak Choi Salad & Sesame Dip

£4.00

To Continue

Battered Fillet of Cod & Chunky Chips with Pea Puree

Noisettes of Lamb with Ratatouille

Arancini with Roasted Mediterranean Vegetables

£8.00

To Finish

Baked Alaska

Eve's Pudding with Crème Anglaise

Raspberry Parfait

£4.00

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March 5th, 7th, 12th & 14th

To Start

Cock-a-Leckie soup

Omelette

Smoked Haddock Kedgerree

£4.00

To Continue

Ballotine of Chicken with Black Pudding accompanied by a Red Wine Jus

Steak & Kidney pudding

Tofu and Vegetable Flan with a Stilton Sauce

**All served with Creamed Potato & Peas, Chantenay Carrots & Buttered
Cabbage**

£8.00

To Finish

Charlotte Royale with a Berry Coulis

Queen of Puddings and Sauce A l' anglaise

Lemon Meringue Pie

£4.00

Tea/Coffee

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Served on March 19th, 21st, 26th & 28th

To Start

Plaice Goujons with Tartare Sauce

Spare Ribs of Pork in a Barbecue Sauce with a Chiffonade of Spring Onion

Caesar Salad

£4.00

To Continue

Roast Chicken Breast with Jasmin Tea

Vegetable Lasagne with Sweet Potato Wedges and Garlic Bread

Braised Tuna Italian Style

All served with Hassleback Potatoes, Braised Pak Choi & Vine Tomatoes

£8.00

To Finish

Golden Syrup Pudding with Traditional Custard

Beignets with Chocolate Dipping Sauce and chopped nuts

Floating Islands

£4.00

Tea/Coffee

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April 18th, 23rd, & 25th

To Start

Cream of Chicken Soup

Sweet & Sour Chicken Kebab on a Bed of Fried Rice

Tagliatelle with Pesto and Anchovies

£4.00

To Continue

Roasted Pork Belly with Shallots & Champ Potatoes with a Cider Jus

Fillet of Plaice Duglere

Ratatouille Pancakes with a Mornay Sauce

All dishes accompanied by Peas French Style, Baton Carrots and Parmentier Potatoes

£8.00

To Finish

French Apple Flan with Vanilla Ice Cream

Pear & Ginger Samosa with Jam Sauce

Fresh Fruit Brandy Snap Baskets with Crème Chantilly

£4.00

Tea/Coffee

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April 30th & May 2nd, 7th, 9th

To Start

Country Style French Vegetable Soup

Fish fillet on a Mixed Leaf Salad

With a Sweet Chilli & Coriander dressing

Stuffed Flat Mushroom

£4.00

To Continue

Irish Stew

Traditional Roast Chicken

with Chipolata Sausage, Bread Sauce & Game Chips

Vegetable, Bean and Saffron Risotto

£8.00

To Finish

Jam Roly Poly with Custard Sauce

Coffee Choux Bun with a White Chocolate Sauce

Crème Caramel

£4.00

Tea/Coffee

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May 14th & 16th 21st & 23rd

To Start

Seafood Chowder

Pork & Apple Pie with Vegetable Pickle

Eggs Florentine

£4.00

To Continue

Tandoori Chicken with Pilau Rice – Poppadoms, Salad & Mango Chutney

Baked Loin of Cod with a Herb Crust

Mediterranean Vegetable Ravioli with a Tomato & Herb Sauce

£8.00

Vegetables: Puree of Carrot, Peas French Style and Rosti Potatoes

To Finish

Dark Chocolate Mousse with a Summer Fruit Compote

Baked Blueberry Cheesecake with Ice Cream

Steamed Jam Sponge & Custard

£4.00

Tea/Coffee

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Future menus will
depend upon
assessment
requirement and
timing of work
experience.

Spare menu

To Start

Cream of Mushroom Soup

Spaghetti Carbonara

Eggs Florentine

£4.00

To Continue

Turkey Escalope With a Cream Sauce

Baked Loin of Cod with a Herb Crust

Mediterranean Vegetable Ravioli with a Tomato & Herb Sauce

£8.00

Vegetables: Puree of Carrot, Peas French Style and Rosti Potatoes

To finish

Dark Chocolate Mousse with a Summer Fruit Compote

Baked Blueberry Cheesecake with Ice Cream

Steamed Jam Sponge & Custard

£4.00

Tea/Coffee

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11th, 12th, 13th, 18th, 19th & 20th JUNE 2024
Afternoon Tea

Traditional Finger Sandwiches

Smoked Salmon - Sour Cream & Chive (B)

Ham & Wholegrain Mustard (W)

Egg & Cress (W)

Cucumber & Cream Cheese (B)

Homemade Fruit Scones with Clotted Cream

Assorted Cakes & Pastries

Pot of Tea or Coffee

Orange Juice