

Cocktail on a Plate

An evening of dishes inspired by classic cocktails from around the globe

Wednesday 1 May 2024

by Level 2 student Dylan Patel

3 courses for **£24.95**

Starters

Bloody Mary (v) - Paris

Tomato and celery soup with fresh chilli focaccia rarebit and celery leaf oil

Negroni - Florence

Gin cured salmon gravlax, citrus salad, Campari salad dressing

Moscow Mule - Los Angeles

Ginger and lime chicken terrine, celeriac and red apple remoulade

Mains

Early Start (v) - Houston

Sorrel risotto, goats' cheese and dill, sorrel tuile, dill oil

Verdant Gardens - French Alps

Basil and lemon bass, citrus mash, chard cucumber, baby carrots, dill split cream

Bourbon and Blood - New York

Medium rare venison, farragon mash, baby carrots, bourbon and burnt butter sauce

Desserts

Espresso Martini - London

Traditional tiramisu, amorette biscuit

Piña Colada - Puerto Rico

Pineapple tart Tatin, coconut ice-cream, maraschino cherry coulis

Mojito - Cuba

Key lime pie, mint meringue, candied lime

Fletchers Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: www.fletchersnottingham.co.uk or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.