
Lunch menu

27th February – 4th April 2019

2 courses for £10.95 or 3 courses for £12.95

BOOKINGS: 0115 910 4510



Soup of the day, fresh breads (v)

Ham hock terrine, apricot purée, watercress, parsley oil

Salmon gravadlax, celeriac remoulade, pea shoots

Blue cheese beignets, apple & celery salad, walnut dressing (v)

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Pan roast chicken supreme, chicken & fennel bon bon, rosti potato, sweetcorn purée, jus

Braised lamb neck, pearl barley risotto, sprouting broccoli

Pan fried seabass, lemon & olive oil mash, braised fennel, sauce nero

Basil gnocchi, arrabiata sauce, smoked tomatoes (v)

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Dark chocolate tart, blood orange sorbet, orange crisp

Galette de rois, crème Chantilly, almond caramel shard

Apple & blackberry crumble, vanilla anglaise

Star anise crème brûlée, apple sorbet, sable breton



Adams Restaurant & Events

The Adams Building, Nottingham College, Stoney Street, The Lace Market,
Nottingham, NG1 1NG



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To book, visit our website: www.nottinghamcollege/adamsrestaurant

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.