



ADAMS
Restaurant & Events

Arjun Chambers Evening

Former Professional Chef Diploma Level 3

Wednesday 3rd April 2019

BOOKINGS: 0115 910 4510



5 courses for £19.95

Broccoli, smoked almond

Chargrilled broccoli, smoked almond sauce

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Salmon, avocado, cucumber

Dill cured salmon, avocado and miso purée, chargrilled cucumber

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Lamb rump, cauliflower, black cardamom

Seared lamb rump, caramelised and roasted cauliflower, black cardamom sauce

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Chocolate, orange, banana, pecan

Chocolate and orange mousse, banana caramel, caramelised pecan

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Rhubarb, tarragon

Rhubarb namelaka, sweet tarragon emulsion, tarragon meringue



Adams Restaurant & Events

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

 @Adams_Nottm  AdamsRestaurantNottm  adamsrestaurantnottingham

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.