



Level 3 Front of House Evening

Thursday 28th March 2019

3 courses for £16.95

BOOKINGS: 0115 910 4510



Starters

Flambé tiger prawns served with rocket and toast

Beetroot, feta and pomegranate salad, sourdough croutons (v)

Szechuan chicken skewers served with flatbread

Mains

Stuffed, rolled lamb breast served with fondant potato, purple sprouting, lamb jus

Seared Hake served with herbed new potatoes, grilled asparagus, salsa Verde

Risotto Primavera served with mint oil and pecorino shards (v)

Desserts

Baked Alaska with vanilla sponge, raspberry compote pistachio ice cream, Italian meringue

Chocolate brownie served with salted caramel ice cream, chocolate dome, hot caramel sauce

Crêpe Suzette served with blood orange



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.