
The Palfrey Takeover Evening

Thursday 7th November 2019

5 Course Tasting Menu £21.95

BOOKINGS: 0115 910 4510



Menu by Chef Daniel Cain, Senior Sous Chef at The Palfrey, Derby

Goats cheese - beetroot - apple - walnut

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Mackerel - mackerel tartar - pear

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Pheasant breast - game faggot - smoked pomme purée - port jus

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Celery – apple – mint - pecan

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White chocolate & jasmine tea mousse - dark chocolate sorbet - milk chocolate soil - quince

The Palfrey 7 – 9 Old Blacksmith's Yard, Sadler Gate, Derby DE1 3PD // www.thepalfrey.co.uk



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.