

GRADUATION MENU

9th September – 15th September

Three course for £27.50 and a complimentary glass of Prosecco for the Graduate

STARTERS

Freshly made Soup of the Day, Bread Roll

Spicy no-meat Meatballs in Thai Red Curry and Ciabatta (VE)

Tempura Prawns, Sweet Chilli Sauce

Chicken, Apricot and Pancetta Terrine, Chutney, Toasted Brioche

MAINS

9B Beef Burger, NINEB Mayo, Fries

Vulcan Munch Pie, Ras-el Hanout Curried Sweet Potato and Chickpeas Pie, Sweet Potato Mash,
Green Beans and Gravy (VE)

Beetroot and Goat's Cheese Tortellini, Sage and Butternut Squash sauce (V)

Chicken Breast, Mash, Seasonal Vegetables, Gravy

Prawn and Chorizo Rigatoni, White Wine Cream Sauce, Parmesan

DESSERTS

Chocolate and Orange Tart, Fruit Puree (VE)

Vanilla Cheesecake, Forest Fruits

Raspberry Pannacotta, Fruit Coulis

Selection of Ice Cream/Sorbets (3 scoops)

SIDES

Thick Cut Chips/ Thin Fries	4
Sweet Potato Fries	4
Mixed Seasonal Vegetables	4
Rocket and Tomato Salad, Balsamic Dressing	4
Sweet Potato Mash	4