

# APPRENTICE EVENING

27th March 2026 | £35.00 per person

## To Start

- Duck Liver Parfait, Cointreau & Orange Marmalade, Cherry Glaze, Focaccia Batons
- Brûlée Goats Cheese, Fig & Red Onion Chutney, Red Currant Drizzle, Watercress, Warmed Sourdough (V)
- Merlot Infused Poached Pear, French Roquefort, Serrano Ham, Dressed Hedgerow Salad
- Spiced Pork Bon Bon's, Winter Apple Remoulade, Honeyed Carrot Puree
- Persian Spiced Crab Cakes, Lime & Sriracha Aioli, Bastani Sonnati

## The Main Event

- Parmesan Crusted Cod, Smashed Potatoes, Romesco Sauce & Young Charred Broccoli
- "The Chilean" Chilean Seabass, Sofrito Risotto, Apricot Gel & Lemongrass Beurre Blanc
- Slow Braised Beef Cheeks, Parsnip Puree, Red Wine Jus & Spring Vegetables
- Crispy Chicken Breast, Fondant Potato, Pesto, Calabrian Chilli Oil, Charred Leeks, Marcona Almonds
- Carrot Rosette, Saffron Polenta, Whipped Tofu, Cumin Oil (V)

## To Follow

An Assiette of Desserts:

- Strawberry & White Chocolate Mille Feuille
- Grand Marnier Souffle, Pistachio Cream
- Dark Chocolate Truffles filled with Caramelised Banana

## To Book

Online: [www.themillatstcatherinespark.co.uk](http://www.themillatstcatherinespark.co.uk)

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All profits raised through



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