

# RESTAURANT

# 1931

## Autumn dinner menu

### Starters

#### **Wild Mushroom Ravioli**

*Parmesan Cream, Herb Oil*

#### **Plaice Three Ways**

*shallow-poached spinach-mousse paupiette, steamed plaice mousseline, crisp goujon, sauce vin blanc*

#### **Soup of the day**

*Served with bread roll and compound butter*

### Mains

#### **Pan-Roasted Duck Breast & Confit Duck Leg**

*Celeriac puree, glazed carrot, braised chicory, orange jus*

#### **Pork Tenderloin**

*Wrapped in pancetta and served with Fondant Potato, Apple Purée, Cider Sauce*

#### **Cauliflower Steak**

*Lentil Ragout, Pea Purée, Charred Asparagus, Hazelnut Crumb*

### Dessert

#### **Vanilla Cheesecake**

*Fresh berries and cream*

#### **Chocolate Delice,**

*Oat sable base, chocolate mousse, honeycomb*

#### **Lemon posset**

*Tuile biscuit and macerated raspberries*

Two course £15

Three course £18

Food allergens: If you have any special dietary concerns, please ask a member of staff for clarification.

For bookings, please email [1931bookings@tmc.ac.uk](mailto:1931bookings@tmc.ac.uk)

### Opening times

Thursday 5pm – 7pm