

# 1853 RESTAURANT

## 'Dnata Catering'

Wednesday 22<sup>nd</sup> January 2025 - Arrive for 6pm to dine for 6.15pm

### Starters

Hot smoked salmon rillettes -EDI

Hot smoked salmon rillettes, pickled cucumber, lemon gel,  
fried capers, dill oil, salted rye crostini.

Black forest smoked duck - ZRH

Glazed smoked seared duck, charred peaches, sour cherry gel,  
kirsch marinated cherries, black chocolate crumb, chive oil.

Parsnip pear & coconut soup - HND

Caramelised baby pears, curried parsnip shards, coriander oil.

### Mains

Singaporean Sticky Sesame Sea Bass (SIN)

Seabass, Aromatic Jasmine Rice, Baby Pak Choi

Shitake, Pickled Red Chilli, Hong Kong Ketchup

Emirati Slow Roast Chicken (DXB)

Baharat Chicken Breast, 7 spice fondant Potato, Baby Aubergine, Sumac Carrots, Pomegranate, Whipped Goats Curd

Cheesy Quinoa Cakes (JFK)

Quinoa Cakes, Vine Tomato and Basil Soup

Baby Leeks, Shallot Petals, Broccoli Puree, Spinach Infusion.

### Desserts

Vanilla panna cotta, with orange & saffron compote (MAN)

Garnished with Tuille, honeycomb candy and drizzled with Cheshire honey.

Key lime dessert (MIA)

Sour lime sauce, garnished with a coral shard

**£30.00 per head**

**Open Wednesday, Thursday, and Friday lunch from 12 noon**

**Table reservations available at 12noon, 12.15, 12.30 and 12.45**

**And Wednesday evening 6pm**

**Book your table via [1853@tmc.ac.uk](mailto:1853@tmc.ac.uk)**

**Scan the QR code below to record your feedback.**

