HIGH DOWN'S 10 YEAR CELEBRATION LUNCH MENU

The prisoners you see serving in our restaurant and cooking in our kitchen are working towards gaining their accredited City & Guilds qualifications in Food & Beverage Service, Professional Cookery and Food Hygiene.

This restaurant is celebrating its 10th birthday this year and we are delighted that you have chosen to dine with us; you are giving our students valuable experience and we hope you enjoy your meal. All of the food on this menu takes inspiration from dishes we have served on our menus over the last 10 years. Thank you for supporting our work.

Starters

Soup of the day, sourdough bread *V* 4.95
Preparing and cooking basic soups and stocks is a key skill for any chef. Unit 237 teaches our prisoners in training how to do this and encourages them to think about flavours and textures.

Ham hock terrine, spring pea and mint puree, pickled veg, grilled flatbread 5.95
This spring dish encourages the students to learn about cuts of a different animal and how to prepare and cook it under units 222 and 229.

Trio of beetroot, whipped goats' cheese, sesame crusted shards 5.50
In this dish, the students will work towards gaining their Level 1 qualification under units 226 and 233 which covers preparing and cooking vegetables.

Heritage tomato tarte tatin, black olive tapenade, basil *Ve* 5.75
Again, the student will learn different cutting techniques in order to prepare and present this tomato dish under unit 226.

Grilled sardines, tomato salsa, onion relish, watercress 5.95
It's important for our students to learn how to roast, poach, smoke, grill fish and in this dish, there are lots of opportunities for them to practise their skills under units 220 and 227.

Main courses

Corn-fed chicken supreme stuffed with wild mushroom mousse, crispy chicken lollipop, asparagus, leek and tarragon velouté 14.95
Learning how to de-bone a chicken and use all parts of the bird is taught under unit 223. Ordering this dish means you'll help the learners learn lots of skills including preparing the poultry, preparing the vegetables and finishing basic sauces.

Trio of pork; crispy pork belly, pork cheek bonbon, black pudding and apple fritter, braised fennel and piquant sauce 15.50
This dish gives the students another opportunity to learn about different cuts of an animal and how to prepare and cook it under units 222 and 229. The piquant sauce is the perfect accompaniment and the students will learn how pair up the flavours under unit 236.

Slow-cooked Surrey beef ragu with pappardelle pasta, braised sweet carrots, shaved courgette, buffalo mozzarella 15.95
All of our pasta is made fresh by our students and they are taught how to do this under unit 240. This classic Italian dish also teaches the students how to work with beef and prepare and cook it under units 222 and 229.

Grilled sea bream fillets, sweet potato, chargrilled spring onions, fennel and orange salad, fried capers, salsa verde 15.95
In this dish, there are lots of opportunities for the student to practise their skills preparing and cooking fish under units 220 and 227.

Grilled aubergine steak, spiced cauliflower chips, lentil tabbouleh, rich tomato puree *Ve* 13.95

This is a great opportunity to work on a dish that is designed to suit a vegan diet. Our students must learn about alternative dietary requirements and the importance of creating a menu that features something for everyone.

Side orders

Triple-cooked chips with red wine and salt vinegar	4.50
Buttered spring greens	4.50
Side salad	4.50

Dessert

By finishing your meal with one of our delicious hot or cold desserts, it will enable our students to practise their patisserie skills and learn how to plate up all of the sweet ingredients to serve a perfect pudding under unit 249.

Trio of apples; green apple panna cotta, spiced apple crumble, caramel apple sorbet *Ve* 5.50

Blood orange crème brûlèe, candied blood orange slice, coconut ice cream 5.50

Chocolate fondant, hazelnut praline, raspberry and yoghurt ice cream 5.50

Selection of ice cream and sorbets 4.95

The prisoners learn about seasonal fruits, nuts and chocolate and put this knowledge into practise throughout the year as they make fresh ice cream daily while working towards unit 249.

Local cheeseboard, fruit chutney, grapes, celery and biscuits 6.95

Having an understanding of local cheeses means our prisoners know how to put together a delicious cheese board. Preparing and cutting the different fruit and vegetables teaches them skills under unit 226.

Allergen information

Our kitchen uses a variety of ingredients, including nuts.
For all allergen information please ask your server.
V *– Vegetarian* ***Ve*** *– Vegan*

Whilst you may be familiar with recognising good service by leaving a tip, the unique position of our restaurants means this is not possible when dining at The Clink. Instead, we would ask you to consider contributing a similar sum to support us in our charitable work in changing attitudes, transforming lives and creating second chances by leaving a donation in the envelope provided.

APPROVED CENTRE

City & Guilds