

FESTIVE LUNCH MENU

The prisoners who are 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. Thank you for choosing to dine at one of the Clink restaurants; you are giving our students valuable experience and we hope you enjoy your meal.

Starters

Soup of the day V

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.

Smoked bacon, venison and truffle terrine, juniper gel, red onion relish, crostini

This classic winter dish encourages the students to learn about cuts of a different animal and how to prepare and cook under units 222 and 229. Preparing and cooking the vegetables to accompany the dish is taught under units 226 and 233.

Haddock and lemon arancini, chive crème fraîche, confit pimento, pomegranate

The learners will be taught how to prepare and cook fish under units 220 and 227 for this dish. This way they can prepare it from the bone and learn about grilling, poaching and baking.

Potted chimichurri lentils, salt and pepper crisped root vegetables, roast squash puree V

This dish gives the students an opportunity to learn about cooking for special dietary requirements. They will learn a wealth of skills including chopping and preparing the different vegetables under unit 226 and finishing off a vegetable-based dish under unit 233.

Crab and smoked salmon mousse, pickled fennel, pumpkin seeds, grapefruit dressed chicory

Similar to the dish above, the learners will work towards units 220 and 227 for preparing and cooking fish. In this dish, they'll also learn how to pair the different flavours of crab, fennel and grapefruit.

Main course

Roast crown of turkey, apricot and sage stuffing, roast potato, pigs in blankets

It's a Christmas favourite! Our students will be taught how to cook this traditional festive dish including units 223 and 230 which focuses on preparing and cooking poultry as well as making a classic gravy under unit 236.

Roast sirloin of beef, Yorkshire pudding, roast potato

Due to a varied menu, the students learn butchery skills and in this dish, they will work towards units 222 and 229 to prepare and cook meat.

Braised saddle of rabbit, prune and mustard jus, pearl barley, girolle mushrooms

By ordering this dish, you'll give our students the chance to learn how to prepare and cook something you wouldn't usually see on the menu which is important for when our trainees leave prison. It means they'll be ready to adapt to unfamiliar situations in the kitchens.

Steamed plaice paupiettes, stuffed with leek and spinach, prawn, lemon and thyme cream, fondant potato

Here's another opportunity for the students to work with fish under units 220 and 227. A hot sauce will finish this dish off and the students will complete this under unit 236.

Tandoori roast Romanesco, curried onion and red lentil broth, spinach and sweet potato bhaji, coriander *Ve*

Vegan dishes have formed an important part of our menu and our training for prisoners. Units 226 and 233 enable our students to learn about preparing and cooking vegetables and by including a broth, our students work towards unit 237.

All of our main courses are served with root vegetables, spiced red cabbage and Brussels sprouts.

Desserts

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.

Traditional Christmas pudding, malted crème Anglaise, raspberry coulis *Ve*

Clementine meringue tart, grapefruit sorbet, blackcurrant compote, confit lemon rind

Dark chocolate and peanut crèmeux, banana ice cream, grilled cocoa nibs, white chocolate coulis

Local cheeses, chutney, grapes and celery

Selection of homemade ice creams and sorbets

Speciality tea or filter coffee with mini mince pie

29.95 per person for lunch

39.95 per person for dinner (includes a mocktail)

Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

*V – Vegetarian **Ve** – Vegan*

We are unable to accept tips but if you would like to show your appreciation for the food, service and experience please make a donation towards the work of The Clink Charity using the envelopes provided or text CLNK33 and the amount £5, £10, £20, etc. to 70070.

APPROVED
CENTRE

