

**BBC**  
**goodfood**  
**RESTAURANT**

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**EXAMPLE  
SUMMER MENU**

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Summer 2022 Menu will be available in May

**MENU**

**STARTERS**

Charred asparagus, smoked salmon, shrimps & rye crumbs

Classic prawn cocktail with Marie Rose and granary bread

Chicken, leek, smoked bacon and apricot terrine, watercress salad, cider vinegar dressing

Celebration salad with Jersey royals, boiled eggs, crisp croutons, pea and herb salad and mayonnaise (V)

*Inspired by BBC Vegetarian summer magazine*

**MAIN COURSES**

Cumin-roasted rump of lamb, crushed Jersey royals, shallot petals, caper & mint dressing

Chicken schnitzel Caesar salad with gem lettuce, marinated anchovies & parmesan shavings

Fish pie with smoked haddock, king prawns and salmon, crunchy cheddar mash & steamed greens

Tomato tarts with roasted garlic & goat's cheese (V)

*Inspired by BBC Vegetarian summer magazine*

**DESSERTS**

Triple-layered berry cheesecake with fresh raspberries, strawberries

*Inspired by the June BBC Good Food magazine cover recipe*

Salted chocolate and hazelnut brownies with vanilla ice cream, caramel sauce

*Inspired by a Tom Kerridge recipe on [bbcgoodfood.com](http://bbcgoodfood.com)*

Lemon & verbena tart with fresh raspberries

Platter of regional cheeses with chutney & rustic breads

All recipes have been provided by BBC Good Food and can be found in the June issue of BBC Good Food Magazine or on [bbcgoodfood.com](http://bbcgoodfood.com). Some recipes have been adapted for restaurant production.

Allergy Awareness – whilst every effort will be made to avoid cross contamination it should be noted that we work in an environment where allergic ingredients are handled. If you are affected by allergens, please speak to a member of staff for details. (V) Indicates vegetarian

