



EST. 2017

# Restaurant UVHS



## MENU

### DUCK

Duck with burnt coconut, pineapple and cashews

OR

### APPLE (V)

Burnt apples with goats curd, hazelnut and watercress

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### SALMON

Cooked in lime oil, sweet and sour celeriac and citrus gel

OR

### GREENS (V)

Asian greens, sweet and sour celeriac and citrus gel

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### BEEF

Braised beef feather blade, cavolo nero and pumpkin

OR

### RISOTTO (V)

Spelt, barley and squash risotto

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### MASCAPONE

Mascapone, orange and honey

4 courses - £20.00

3 courses - £15.00 (starter, main and dessert)

2 courses - £10.00 (main and either starter or dessert)

Money raised will be split between the Aroma Catering Foundation and UVHS.