

**Aroma Catering Foundation
&
Restaurant UVHS**

Friday 3rd May 2019

Prawns, sorrel, cucumber, rye bread

Asparagus, garlic, white bean hummus, spring onion pesto

Scallops, burnt aubergine, fermented grains

Lamb, vegetables, cheese on toast

Pineapple cake, rum caramel, cream

Strawberry cheesecake, honey toast

6 courses £40 | 3 courses £20

Aroma will once again be holding an event at UVHS. This one is a little different with a bigger menu, and the return of some old faces!

3 course menu: Asparagus, Scallops, Pineapple

Profits made help the Aroma Catering Foundation and UVHS Food Department.

To date, Aroma has donated almost £2,000 to local young people, including the apprentice chefs now with the English Lakes Culinary Academy. Thank you for your continued support.

Nick Hall



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www.aromacatering.co.uk