



SPIRES

R E S T A U R A N T

Evening Menu (Tuesday)

Celeriac and truffle soup.

Gin cured salmon, sweet and salty nori popcorn, wasabi emulsion and pickled cucumber.

Sous vide pigeon with textures of beetroot.

Roast turkey, crispy duck bon bon, confit goose and cranberry jelly.

Pan seared hake, prawn tortellini, fennel puree, sour mushrooms, and white wine reduction.

Lentil squash and paneer strudel.

All served with roasted potatoes and seasonal vegetables.

Christmas pudding sundae.

Whiskey and chocolate crèmeux, coffee and caramel sauce, tonka bean ice cream.

Pistachio meringues, white chocolate and essence of strawberries.

£18.00 per person.

We hope you enjoy your dining experience at Spires Restaurant, Truro College.

We have a focus on providing quality, local produce with an emphasis on excellent customer service.

Your visit has enabled our students to gain valuable experience whilst working towards their professional cookery and food service qualifications.

We look forward to seeing you again in the near future.

Thank you.

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