

## Things You Need To Know.

1. Bookings should be made by telephone on 0116 224 2060. Your call may be answered by an answer machine – however please be patient as the office is not staffed all the time.
2. Car parking is NOT available on-site at lunchtime, though there may be limited availability in the evening. Our parking attendant will always try to accommodate disabled badge holders when space is available.
3. Leicester College is a non-smoking environment. Smoking is not permitted in any part of the buildings or grounds.
4. For larger parties (20 or more), our banquet menus are available. Please ask for details. Special menus may be available and tailored to your specific requirements. Please ask at the time of booking.
5. We can cater for special diets (e.g. coeliac, diabetic). Advance notice is required.

Leicester College is primarily a learning environment. Learners in our restaurant may be being assessed. Our learners do have to attend classes as well as working in the restaurant. To avoid them being late for their lessons, and to avoid evening transportation difficulties, orders are taken between 12pm and 1pm for lunch, and between 6.30 pm and 7.15pm (6pm to 6.45pm on Monday evening) in the evening. Regrettably, we cannot take bookings outside these times.

Thank you for your understanding.

## taste restaurant at Leicester College

2nd Floor  
Freemen's Park Campus  
Aylestone Road  
Leicester  
LE2 7LW

## taste restaurant at Leicester College

We are open for...

### Lunch Menu changes daily

Open Monday to Friday from 12 noon (last orders 1 pm).  
Three courses with tea/coffee for £7.50 inclusive.

### Dinner

Open Tuesday, Wednesday and Thursday evening  
from 6.30pm (last orders 7.15pm).  
Three courses with coffee and chocolates  
for £13.95. (Menu inside this brochure)

### Early Bird Bistro

Available **only** on Monday evening, from 6pm  
to 6.45pm.  
Three courses with tea or coffee for £8.50.

### Speciality and Themed Evenings

See the 'Things You Need To Know' section in this brochure, and join our mailing list by emailing the address below so that you can be first in the queue!

### Special Events

For wedding receptions, clubs and association dinners, dances and birthday parties – why not try Leicester College? We offer the same quality and value on any day of the week.

### Outside Catering

We operate one of Leicester's best outside catering services, and can cater for anything from a canapé reception to an event for thousands!

For further details,  
call the restaurant on 0116 224 2060 or  
email [restaurant@leicestercollege.ac.uk](mailto:restaurant@leicestercollege.ac.uk)

Some of our dishes may contain nuts or other products which may cause an allergic reaction. If you require further information about any item on the menu, then please ask your waiter/waitress or seek clarification from the Restaurant Manager.

**Statement Of Intent Regarding The Use Of Genetically Modified Foods**  
The College has a legal responsibility to inform its customers if food sold within the premises contains genetically modified maize or soya. Additionally, if the College is aware of the use of other genetically modified ingredients in food, customers will be informed accordingly. Please ask a member of staff for further details.



Spring Menu at  
**taste.**

## Evening Menu One

£13.95 per person

Available Tuesday, Wednesday and Thursday evenings from 23/2/2010 to 25/3/2010

Bookings available 6.30pm to 7.15pm



### First course

Home-made soup of the day  
(ask the waiting staff for details)

- or -

Home-cured salmon with pickled fennel,  
radish and potato salad

- or -

Poached figs, Feta and chicory salad, and  
caramelised walnuts **(V)**



### Main course

Steamed Pollock with coconut broth and French beans

- or -

Pan-fried corn fed chicken breast, herb mash and  
roasted cherry tomatoes

- or -

Beef hanger steak, cauliflower purée, buttered  
spinach, chips and Béarnaise Sauce

- or -

Ravioli of baby ratatouille, Parmesan velouté,  
basil pesto and char-grilled vegetables **(V)**



### Dessert

Indulge yourself with one of our delicious dessert  
plates – three miniature-style desserts on every plate



### Followed by

Filter or decaffeinated coffee with petit fours

## Evening Menu Two

£13.95 per person

Available Tuesday, Wednesday & Thursday evenings from 13/4/2010 to 7/5/2010

Bookings available 6.30pm to 7.15pm



### First course

Home-made soup of the day  
(ask the waiting staff for details)

- or -

Rare beef, celeriac rémoulade and watercress salad

- or -

Our own Maple smoked trout tomato consommé  
and cucumber

- or -

Globe artichoke, poached hen's egg, buttered  
spinach and Hollandaise sauce **(V)**



### Main course

Rump of lamb and Raz al Hanout with sultana chutney,  
trumpet courgette and cinnamon couscous

- or -

Butternut squash, brie and rocket risotto **(V)**

- or -

Slow-cooked belly pork, sauté peas, leeks and bacon

- or -

Steamed plaice with Sudachi lemon and Bouillabaisse



### Dessert

Indulge yourself with one of our delicious dessert  
plates – three miniature-style desserts on every plate



### Followed by

Filter or decaffeinated coffee with petit fours

## Evening Menu Three

£13.95 per person

Available Tuesday, Wednesday and Thursday evenings from 11/5/2010 to end of term

Bookings available 6.30pm to 7.15pm



### First course

Home-made soup of the day  
(ask the waiting staff for details)

- or -

Crab cake, baby leeks and spicy saffron aioli

- or -

Duck egg, black pudding purée, sweet 'n' sour  
tomatoes and smoked bacon foam

- or -

Salad of asparagus, Parmesan shavings, rocket,  
and balsamic vinegar **(V)**



### Main course

Salad Niçoise of confit seared tuna with grilled red peppers,  
marinated tomatoes, anchovies and fennel

- or -

Tomato and shallot tart, Cropwell Bishop Stilton  
crumble, spinach and new potatoes **(V)**

- or -

Guinea fowl, mushroom butter, Pancetta,  
and creamed cabbage

- or -

24 hour slow cooked lamb shoulder,  
Greek style salad and mint salsa verde



### Dessert

Indulge yourself with one of our delicious dessert  
plates – three miniature-style desserts on every plate



### Followed by

Filter or decaffeinated coffee with petit fours