



PILLARS SAMPLE LUNCH MENU

STARTER

Duck breast salad, Lyonnaise sausage, black olive and basil dressing

"Autumnal" butternut squash soup, parmesan

Potted Morecombe Bay shrimps with mace butter, sourdough

MAIN COURSE

Salmon and spinach "en croute", potato puree, chive butter*

Pot roast guinea fowl with beetroot, Ginger and thyme,
cocotte potatoes

Chestnut "gnocchi" with velouté and wild mushrooms

DESSERT

Traditional William pear crumble with sauce Anglaise *

Chocolate treacle tart with ice cream

2 courses £15.50 / 3 courses £18.00

All our dishes are freshly cooked by our students. We appreciate your patience during busy periods.

Please let us know if you have any allergies or dietary requirements.

* Contains traces of nuts.





Pillars Restaurant
London Geller College of Hospitality and Tourism

