

Welcome to **taste.** Restaurant

Taster Dinner Menu

Master Chef Professional Tom Lowe
Is coming to Leicester College on Wednesday 26th
February 2020.

£22.00 per person

A little bit about Tom:

Tom started his career at Warwickshire College not really knowing what career path to take, so he decided to do a catering course. After completing his course he really fell in love with cooking. His first sous chef job in Leicester, where he achieved two AA Rosettes, was at the Belmont Hotel at the age of 19. From there he went on to work at John's House under John Duffin which really changed his career and vision on fresh food and that "farm to fork" philosophy.

He has worked and staged in a number of top restaurants in the country including Petrus Gordon Ramsay Michelin star restaurant in Knightsbridge, London and Simon Rogan's iconic restaurant in L'Enclume in Cartmel in the Lake District.

With all the experience he has gained over the years, he decided to try his luck on Master Chef Professionals where he finished in the top 10. The judges were blown away by some of his dishes.

Tom has now been invited to come along to Leicester College and work with some of our Level 3 Chefs and share his experiences and skills.

We will be offering a seven course taster menu on the night.

MENU

Potato, smoked yolk, aioli, parmesan



Chicken Wing, miso, sweetcorn, wild rice and mushroom



Cod, cabbage and bacon



Lamb, allium, tomato, olive and goat's curd



Chocolate, salted caramel, coffee and yoghurt



Rhubarb, buttermilk and ginger



Coffee, Petit fours

**** Please inform your server if you have any dietary requirements**

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. We actively source NON-genetically modified ingredients, including cooking oils.