



Parcs
Restaurant

FINE DINING
Menu



Peterborough
College



CENTRE OF EXCELLENCE
FOOD AND BEVERAGE SERVICE



DINE WITH US AT OUR AWARD WINNING PARCS RESTAURANT!

Situated on the College grounds at Park Crescent in Peterborough is our wonderful Parcs Restaurant; solely run by staff and students within the hospitality and catering department at Peterborough College.

When you book a table with us, not only are you getting a delicious range of food at fantastic value for money, you're also giving our students the skills and experience they need to successfully complete their course and go on to achieve great things within the hospitality and catering industry.

Our students are taught and supervised by immensely skilled teachers who have many years of industry experience, so you can rest assured that the service and food you receive will be of the highest standard.

Parcs Restaurant is proud to be awarded Gold accreditation from the Hospitality Guild and the prestigious AA College Rosette (Highly Commended). Both awards have been given for quality and consistent standards of hospitality, service and cuisine.



Due to Parcs' ever-growing popularity and to avoid disappointment, it is advisable to make a reservation for our lunch and dinner service.

BOOK A TABLE

01733 762189 | parcs@ieg.ac.uk
www.peterborough.ac.uk/facilities/parcs-restaurant/

OPENING TIMES

Monday, Tuesday and Wednesday. All bookings taken at 12pm.
Thursday Evenings – Fine Dining. All bookings taken at 6pm.

Price List

Thursday evenings from £25.00 - £35.00 (£10 deposit required)

Table d'hôte 1 course meal £6.00

Table d'hôte 2 course meal £10.00

Table d'hôte 3 course meal £12.00

Party Lunch Menu £17.50

Christmas lunch £19.95 (£10 deposit and pre-order required)

Staff and student promotions will be advertised internally, where applicable.

THEMED EVENINGS

Our popular Thursday themed evenings will continue to run this academic year. Dates, themes and menus can be found in this booklet. We will be taking all reservations at 6pm and you will be required to pay a £10pp deposit for all evening reservations, the deposit will need to be paid within two weeks of when you make your initial reservation.

We would like to remind our customers that Parcs restaurant is a training establishment. In rare circumstances, our service and food may not be to the customer's expectations and the College takes no responsibility for this - a refund will not be automatically issued as a result of this.

KEEP IN TOUCH!

@parcstweet @parcsrestaurant

FLAMBÉ EVENING

..... • Thursday 24 October 2024

STARTERS

Duck Spring Rolls with a Soy and Sweet Chilli Dipping Sauce and Pickled Ginger

Pan-fried Smoked Haddock Fish Cake with Wasabi Mayonnaise Dressing and Micro-herb Salad

Melon Fan with a Fruit Daquiri Coulis and Berries

MAINS

Steak Diane Flambéed at table served with a Bouquetiere of Vegetables

Scampi Provencale Flambé with Saffron Rice and Sesame Seed Broccoli

Chicken Chasseur with Fondant Potatoes and a Bouquetiere of Vegetables

Tofu and Vegetable Massaman Curry with Coconut Dauphinoise Potatoes

DESSERTS

Apple and Blackberry Crumble Tart with Clotted Cream Ice Cream

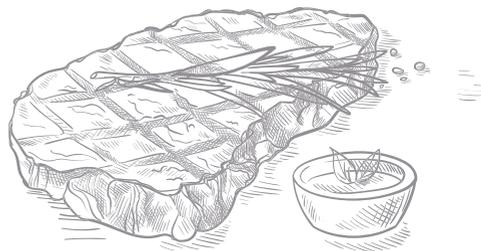
Berry Pavlova

Chocolate Crêpe Cake with Chantilly Cream and Raspberries

Complimentary Tea or Coffee

£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)
Menu is subject to change.



ROYAL AIR FORCE REMEMBRANCE EVENING

Thursday 14 November 2024

Gin and Tonic on arrival

Ham, Egg and Chips

Pulled Ham Hock Scotch Egg, Pea Purée, Game Chips and Pickled Silver Skins

Butter Poached Cod Loin

Cod Loin, Beurre Blanc with Greens

British Duck

Pan-fried Duck Breast, Bubble and Squeak Cake, Roasted Carrot, Braised Cabbage and a Redcurrant Jus

The Paddington

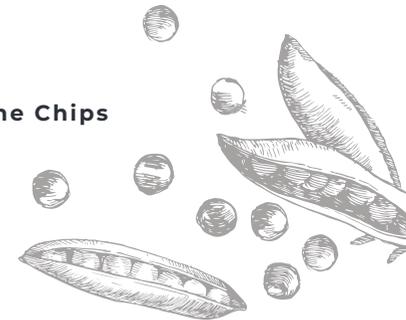
Orange Marmalade Sticky Toffee Pudding with Ice Cream

Complimentary Tea or Coffee

Port Round

£35.00 PER PERSON

(Pre-order and £10.00pp deposit required)
Menu is subject to change.



CHRISTMAS DINNER

Thursday 5 December 2024

STARTERS

Spiced Parsnip and Apple Velouté with Basil Oil and Croutons
Medley of Smoked Fish with a Horseradish Crème Fraiche and Micro Watercress
Chicken Terrine with a Mulled Wine Fruit Chutney

MAINS

Pan-seared Salmon with a Sun-dried Tomato and Olive Crust, Crushed New Potatoes and a Lemon and Chive Velouté
Roast Turkey with Chestnut and Sausagemeat Stuffing, Cranberry Sauce, Pigs in Blanket and Gravy
Braised Leg of Lamb Steak with a Red Wine and Mint Sauce and Herb Mash
Wild Mushroom and Butterbean Pithivier with a Warm Pesto Vinaigrette

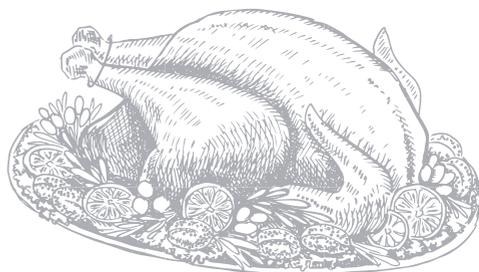
DESSERTS

White Chocolate Panna Cotta with Macerated Raspberries and Hazelnut Shortbread
Traditional Christmas Pudding with Brandy Sauce
Cheese and Biscuits

Complimentary Tea or Coffee and Petit Four

£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)
Menu is subject to change.



BURN'S NIGHT

Thursday 23 January 2025

STARTERS

Vegetarian Cock-a-leekie Soup
Chicken Balmoral Roulade with Salad and a Mild Curry Dressing
Roasted Beetroot Blinis with a Lemon and Chive Crème Fraiche Dressing with Micro-herb Salad

MAINS

Smoked Haddock on Heritage Tomato Salad with Crushed New Potatoes, Warm Chive Dressing and a Selection of Vegetables
Haggis, Neeps and Tatties with Whisky Sauce
Vegetarian Haggis, Neeps and Tatties with Whisky Sauce

DUO OF DESSERTS

Baked Toffee Cheesecake
Honey Ice Cream with Orange and Raspberry Oat Crunch

Complimentary Tea or Coffee

£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)
Menu is subject to change.



ITALIAN NIGHT

Thursday 6 February 2025

STARTERS

Minestrone Soup with Parmesan Croute
Capocollo with Fig and Gorgonzola Salad with a Balsamic Dressing
Pan-fried Squid Rings with a Herb and Garlic Mayonnaise and Micro-herbs

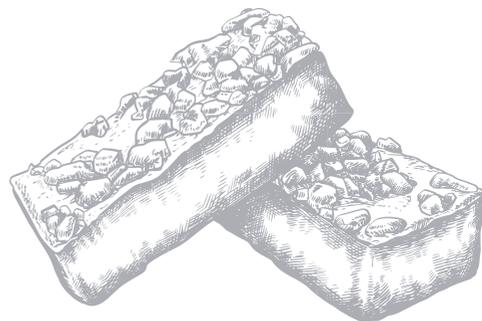
MAINS

Pan-roasted Sea Bass with Rosemary and Lemon Potatoes and a Warm Chive Velouté
Braciola served with Wet Polenta and Beef-infused Jus
Aubergine and Mozzarella Parmigiana with a Pickled Fennel Salad

DUO OF DESSERTS

Chocolate and Amaretto Brownie with a Mascarpone Cream
Espresso Gelato

Complimentary Tea or Coffee
and Petit Four



£25.00 PER PERSON

(Pre-order and £10.00pp
deposit required)
Menu is subject to change.

CASINO NIGHT

Thursday 20 March 2025

STARTERS

Gazpacho served with Pickled Fennel and a Basil Oil Drizzle
Chicken and Bacon Caesar Salad and Parmesan Croutons
Spanakopita and a Cucumber Raita and Rocket Salad

MAINS

Pan-seared Duck Breast with a Black Cherry Sauce with Sesame Seed Broccoli, Braised Red Cabbage and Rosti Potatoes
Pan-fried Sea Bream with Vegetable Risotto, Courgettes and Onions with Coriander Oil
Vegetable Timbale on Saffron Velouté with a Selection of Vegetables

TRIO OF DESSERTS

Miso, Lime and Maple Syrup Cheesecake
Strawberry and Vanilla Sablee
Caramel Ice Cream

Complimentary Tea or Coffee



£25.00 PER PERSON

(Pre-order and £10.00pp
deposit required)
Menu is subject to change.

AN EVENING WITH THE ROYAL AUTOMOBILE CLUB

Thursday 8 May 2025

STARTER

Charred Gem Salad, Artichokes, Shallots, Garlic and Kewpie Mayonnaise

MAINS

Wild Sea Bass, Basil, Spaghetti of Vegetables and Lobster Sauce

Rump of Lamb, Carotte de Sable, Fondant Potato, English Asparagus and Mint Jus

DESSERT

Mille feuille aux Framboises, Crème Pâtissière, Flaky Puff Pastry

Coffee and Salted Caramel Chocolates



£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)

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Parcs Restaurant

Park Crescent
Peterborough
PE1 4DZ

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Inspire
Education Group