

Finer Dining

Our elegant à la carte restaurant, The Dining Room, is bringing it's excellent reputation for providing the best in fine dining to Ellesmere Port.

The 35 seat restaurant provides a real working environment for our gifted students, enabling them to develop their skills to a professional level under the supervision of our talented catering staff. Diners can always expect top quality cuisine and the highest standards of service.

We have a number of themed evenings running throughout the year which give you a flavour of cuisine from around the world. Our restaurant is also available for private lunchtime and evening bookings and a menu can be designed to suit your occasion.

To book your table call 01244 656342.

*The Dining Room
West Cheshire College
Creative and Service Industries Campus
off Sutton Way
Ellesmere Port
CH65 7BF*

The Dining Room

at

West Cheshire College



Lunch Menu

(Lunch is served Monday-Friday 12noon-3pm, last order taken at 1.45pm)

Starters

Selection of homemade breads with olive oil, balsamic and olives	£2.00
Freshly made soup of the day	£2.00
Breakfast salad of black pudding, bacon and a poached egg	£2.00
Smooth chicken liver pate with onion jam	£2.50
Stuffed pepper with goats cheese and local watercress	£2.50
Classic Caesar salad with chargrilled chicken or salmon	£2.50/75

Sandwiches

Roasted mediterranean vegetables with green pesto butter	£3.00
Fish finger bloomer with tartar sauce	£3.00
Classic bookmaker flash grilled minute steak with caramelized onions	£3.50
Open prawn and herb mayonnaise on wheat bread	£4.00

Main Courses

Warm fishcakes with tomato salsa and buttered green beans	£4.00
Quorn stir fry and noodles	£4.00
Ham, egg and chips	£4.25
Deep fried fish and chips with mushy peas	£4.50
Homemade beefburger, tomato relish, coleslaw and chips	£4.50
Chicken curry with pilaff rice	£4.50
Omelette with a variety of fillings and a tossed salad	£4.50
Pie of the day with creamed potatoes, onion gravy and seasonal vegetables	£4.50
Wild mushroom and spinach lasagne & salad	£4.50

Side Orders

Creamed potatoes	£1.00
Chips	£1.00
Seasonal vegetables	£1.00

Desserts

Desserts of the season	£2.00
Cheese & biscuits	£3.00

Dinner Menu

(Dinner is served Tuesday-Friday 6-10pm, last order taken at 8.30pm)

Starters

Freshly made soup of the day	£2.50
Pea and leek tartlet tomato essence	£2.50
Bruschetta of vegetables and goats cheese	£2.50
Szechuan style sweet chilli prawns	£3.00
Chicken liver pate with toasted brioche and port and orange compote	£3.00
Pressed ham hock and chicken terrine with pickled vegetables	£3.00
Salad of oriental confit duck with crispy pancetta and soy dressing	£3.50

Main Courses

Cauliflower and lentil filo with mild curry yoghurt, julienne of crisp vegetable salad	£5.50
Strips of lambs liver in a rich red wine and onion glaze with potato rosti	£6.00
Ravioli of butternut squash with a sage butter	£6.50
Chargrilled breast of maize fed chicken with buttered wild mushrooms, broad beans and parmientier potatoes	£6.50
Slow cooked shoulder of lamb, creamed potatoes with pickled red cabbage	£7.00
Flash grilled salmon marinated in Asian spices with pak choi and potatoes	£7.00
Seafood risotto with herb oil	£7.00
Pan fried rib-eye steak with slow cooked tomatoes, mushrooms with bearnaise sauce with homemade chips	£8.00

Side Orders

Buttered new potatoes	£1.20
Chips	£1.20
Green beans and shallots	£1.20
Creamed potatoes	£1.20
Vegetables of the season	£1.20

Desserts

Selection of desserts	£3.00
Local cheeses & biscuits	£4.00