

**Adams' Restaurant**  
**5 course tasting menu**  
**5<sup>th</sup>, 11<sup>th</sup>, 19<sup>th</sup>, 26<sup>th</sup> January 2017**  
**£19.95**

*Amuse bouche*

Chard and saffron omelette, carrot, pomegranate, rocket salad (v.gf)

*Starters*

Seasonal soup, freshly baked bread and butter (v.gf with gluten free bread)

Chicken and ham terrine, pickled mushrooms, tarragon mayonnaise (gf)

Tartlet of baby beetroots, hazelnuts, rocket, blue cheese dressing (v)

Crispy sole goujons, pickled cucumber, sweet chilli sauce, lime mayonnaise

*Mains*

Duo of pork, sauerkraut, Lyonnaise roasted roots, cider tarragon cream (gf)

Dukkah crusted chicken, apricot and almond pastilla, Israeli couscous salad, carrots, wilted chard

Poached salmon pave, new potatoes, glazed vegetables, hollandaise sauce (gf)

Thai green curry, tofu, jasmine rice, coriander, crispy rice noodles (v)

*Pre dessert*

Spiced honey poached pear, gluten free granola, Greek yoghurt (gf)

*Desserts*

Assiette of desserts to share (gf option available)

Assiette of cheese to share with traditional garnishes (gf option available)



Due to production methods, some of our dishes may contain any of the following allergens: celery, cereals, containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphites. For any specific information or dietary requests, please speak to a member of our service team.



@ncn\_Adams

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