



Iowa Central Culinary Arts Student Menu
Every Tuesday and Wednesday in April - 5:30-9:00pm

April's British Cuisine Menu

Appetizers - \$7.95

- Scottish Smoked salmon with Dill Dressing and Fresh Brown Bread & Butter
 - Potted Baby Shrimp with warm Toast
 - Cullen Skink- Smoked Haddock Chowder
 - Warm Black Pudding with Apple & Red Onion Salad
 - Scotch Eggs with Curried Mayonnaise & Baby Greens
 - "Savoy Grill " King Prawn Cocktail
 - Devilled Mushrooms on Brioche with Poached Egg
- Crab, Avocado, Tomato & Apple Layer with Tomato Vinaigrette
 - Warm Champagne Oysters with Smokey Cabbage

Main Courses - \$13.95

- Homemade Bangers and Mash with Onion Sauce
- ½ Roast Chicken with Gravy, Bread Sauce, Bacon Rolls, Game Chips & Watercress
- Roast Rib of Beef Carved at the table with Yorkshire Pudding, Gravy, & Roast Potatoes
 - Roast Breast of Pheasant with Vanilla & Pear with Baby Potatoes
 - Salmon Fishcakes with Parsley Lemon Wine Cream Sauce
 - Beer Batter Cod with Hand Cut Chips with Tartar Sauce
 - Pan Fried Calves Liver with Real Bacon , Mash & Onion Gravy
 - Steak, Guinness & Oyster Pie with Pastry Crust & Vegetables
- Grilled Pork chop with Braised Red Cabbage, Green Beans & Champ Potato cake with Sage & Apple Gravy
 - Traditional Shepherds Pie, Lamb, vegetables and herbs topped with creamy mash

Desserts - \$5.95

- Bread & Butter Pudding
 - Summer Pudding
 - Lemon Meringue Pie
 - Sticky Toffee Pudding
- Apple & Blackberry Crumble
 - Jaffa Cake Pudding

Willow Ridge Restaurant Winter Hours

Thursday-Saturday - 11:00am - 9:00pm
Sunday Brunch - 9:00am - 1:00pm

*Every dish on the menu is cooked to order.
Thank you for your patience as the students prepare
everything from scratch. ~ Chef Michael*

Willow Ridge's regular menu items will not be available on Tuesday and Wednesday evenings.