

**ROUGE RESTAURANT  
IS HOSTING AN**

*A LA CARTE*  
**NIGHT**

**THURSDAY 10 JUNE**  
DOORS OPEN AT 6.30PM  
LAST ORDERS AT 7.15PM  
**£12 FOR TWO COURSES**  
**£15 FOR THREE COURSES**



**COME AND ENJOY AN  
EVENING OF ELEGANCE  
WITH YOUR FAMILY  
AND FRIENDS.**



Redbridge College, Little Heath, Barley Lane, Romford RM6 4XT  
For more information and to make a reservation, please call 020 8548 7441  
Book early to avoid disappointment!

## A la Carte Menu

£12.00 per person for a two course meal  
£15.00 per person for a three course meal

### STARTERS

#### Vegetable Consommé

*Served with Basil oil & tiny mushroom ravioli (v-g-available without pasta)*

#### Game Terrine

*Served with shallot chutney & crusty bread*

#### Chinese Tea Salmon

*Carved at the table & served with Mirin dressed cucumber salad (g)*

### MAINS

#### Rouge Pork or Vegetable & Caramelised Apple Sausages

*Served with creamy mash, crispy onion rings & Cider jus (V-available)*

#### Ragout of Rabbit

*Served with Vegetable bouquetière & potato galette*

#### Omelette Soufflé with Globe Artichoke & Truffle

*Wild leaves & Flowers dressed with Toasted Quinoa, wild garlic dressing  
& saffron cocotte potatoes (v, g)*

The above dish may be served with naturally smoked haddock (g)

### DESSERTS

#### Pain Perdu

*Sweetened egg fried brioche with white chocolate & hazelnut iced bombe*

#### Trio of Desserts

*Baked Alaska, Fruit compote with crème fresh & tuile, ganache refrigerator cake*

#### Poached Pear

*With parmesan ice cream & traditional lemonade dressing*

**Tea, Coffee and Sweet Meats included**

Please be aware that some of our dishes may contain nuts or shell fish.  
All items are subject to change.

g-gluten free  
V-vegetarian