



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

Price List

Thursday evenings from £25.00 - £30.00 (£10 deposit required)

Table d'hôte 2 course meal £10.00

Table d'hôte 3 course meal £12.00

All bookings for 10 or more guests will be required to pre-order from a pre-set menu, at least 2 weeks prior to the date of the reservation.

Party Lunch Menu £17.50 (for parties of 35 or more, who require exclusive use of the restaurant)

Christmas lunch £20.00 (£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. Please note: A pre-order will be required for the following events: Flambé Night, Christmas Dinner, Burn's Night, Italian Night, and Casino Night.

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!

X [@parcstweet](https://twitter.com/parcstweet)  [@parcsrestaurant](https://www.instagram.com/parcsrestaurant)

FLAMBÉ EVENING

..... Thursday 16 October 2025

STARTERS

Duck Spring Rolls, Soy and Sweet Chilli Dipping Sauce and Pickled Ginger

Pan-fried Smoked Haddock Fish Cakes, Wasabi Mayonnaisse Dressing and Micro-herb Salad

Melon Fan, Fruit Dalquiri Coulls and Berries

MAINS

Scampi Provencale Flambé, Saffron Rice and Sesame Seed Broccoli

Steak Diane Flambéed at the table and Bouquetière of Vegetables

Chicken Chasseur, Fondant Potatoes and Bouquetière of Vegetables

Tofu and Vegetable Massaman Curry and Coconut Dauphinoise Potatoes

DESSERTS

New York Cheesecake

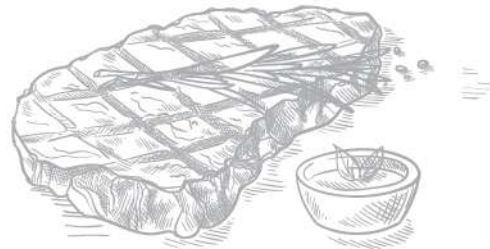
Blackberry Bavarols

Meringue

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 20 November 2025

Gin and Tonic on arrival

STARTER

Wild Mushroom and Fontina Arancini, Black Garlic Aioli and Pickled Grolles

MAIN

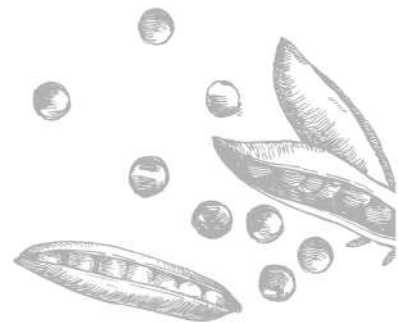
Herb Crusted Lamb, Roasted Pumpkin Puree, Glazed Baby Carrots, Wilted Spinach and Rosemary Jus

DESSERT

Pear and Honey Souffle with Thyme Infused Crème Anglaise

Complimentary Tea or Coffee

Port Round



£30.00 PER PERSON

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



CHRISTMAS DINNER

..... Thursday 11 December 2025

STARTERS

Spiced Parsnip and Apple Velouté with Basil Oil and Croutons

Medley of Smoked Fish, Horseradish Crème Fraîche and Micro Watercress

Chicken Terrine and Mulled Wine Fruit Chutney

MAINS

Pan-seared Salmon with Sun-dried Tomato and Olives, Crushed New Potatoes and Lemon and Chive Velouté

Roast Breast of Turkey, Chestnut Stuffing, Pigs In Blankets, Roast Potatoes, Selection of Vegetables, Cranberry Sauce and Turkey Gravy

Braised Beef Steak in Red Wine Bourguignon Sauce and Herb Mash

Wild Mushroom and Butterbean Pithivier, Warm Pesto Vinaigrette

All main courses served with a selection of Roasted Seasonal Vegetables

DESSERTS

Christmas Pudding with Brandy Sauce

Raspberry, White Chocolate and Prosecco Trifle

Cheese and Biscuits

Complimentary Tea or Coffee

£25.00 PER PERSON

**(Pre-order and £10.00pp
deposit required)**

Menu is subject to change.



BURN'S NIGHT

..... Thursday 22 January 2026

STARTERS

Vegetarian Cock-a-Leekie Soup

Whipped Scottish Goat's Cheese and Smoked Whisky-Infused
Beetroot Salad

Venison Carpaccio, Pickled Red Cabbage and Macadamia Nuts

MAINS

Smoked Haddock on Heritage Tomato Salad, Crushed New Potato
Tower, Selection of Vegetables and Warm Chive Dressing

Haggis, Neeps and Tatties, Whisky Sauce

Vegetarian Haggis, Neeps and Tatties, Whisky Sauce

DUO OF DESSERTS

Cloutie Pudding with Caramelised Apples and Custard

Raspberries and Shortbread with Spiced Orange Cream

Complimentary Tea or Coffee

£25.00 PER PERSON

**(Pre-order and £10.00pp
deposit required)**

Menu is subject to change.



ITALIAN NIGHT

..... Thursday 5 February 2026

STARTERS

Minestrone Soup and Parmesan Croute

Capocollo, Fig and Gorgonzola Salad, Balsamic Dressing

Pan-fried Squid Rings, Herb and Garlic Mayonnaisse, Micro Herbs

MAINS

Pasta Vongola and Lemon and Herb Compound Butter

Bracirole, Wet Polenta and Meat-Infused Jus

Aubergine and Mozzarella Parmiglana, Pickled Fennel Salad

All main courses served with a selection of Italian Vegetables

DUO OF DESSERTS

Limoncello Savarin

Vanilla and Raspberry Millefoglle with Crema Pasticclera

Complimentary Tea or Coffee



£25.00 PER PERSON

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

CASINO NIGHT

..... Thursday 19 March 2026

STARTERS

Gazpacho Soup, Pickled Fennel and Basil Oil Drizzle

Chicken and Bacon Caesar Salad and Parmesan Croutons

Spanakopita, Cucumber Raita and Rocket Salad

MAINS

Pan-seared Duck Breast, Sesame Seed Broccoli, Braised Red Cabbage, Rosti Potatoes and Black Cherry Sauce

Pan-fried Sea Bream on a Vegetable Risotto, Courgettes and Onions, Coriander Oil

Vegetable Timbale on Saffron Velouté and Vegetable Selection

DESSERTS

Vanilla Panna Cotta, Marinated Strawberries, White Chocolate, Pistachio and Lemon Biscotti

Coffee Tiramisu and Salted Caramel Ice Cream

Complimentary Tea or Coffee

£25.00 PER PERSON

**(Pre-order and £10.00pp
deposit required)**

Menu is subject to change.



LECTURER'S EVENING

..... Thursday 7 May 2026

Gin and Tonic on arrival

STEVEN PARR

Pauplette of Sole with Crayfish Mousseline, Spring Vegetable Chowder

HELEN SWANSON

Duo of Spring Lamb, Homemade Labneh Roasted New Potato, Pickle Salad

TREVOR BRAID

Mango Charlotte Russe, Prune, Armagnac Ice cream

Complimentary Tea or Coffee

Vegetarian options available upon request

£25.00 PER PERSON

**(Pre-order and £10.00pp
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Parcs Restaurant

Park Crescent
Peterborough
PE1 4DZ

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Inspire
Education Group