



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 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 @parcsrestaurant

FLAMBÉ EVENING

..... Thursday 15 October 2026

STARTERS

Vegetable Spring Rolls, Wasabi Mayonnaise and Micro Herbs

Smoked Haddock Welsh Rarebit and Tomato Salad

Mini Gammon and Cheese Quiche, Warm Vinaigrette

MAINS

Steak Diane Flambéed at the table and Bouquetière
of Vegetables

Chicken Chasseur, Fondant Potatoes and Bouquetière
of Vegetables

Tofu and Vegetable Coconut Thai Curry, Mango and
Bean Sprout Salad

DUO OF DESSERTS

Blackberry Meringue with Whipped White Chocolate Cream

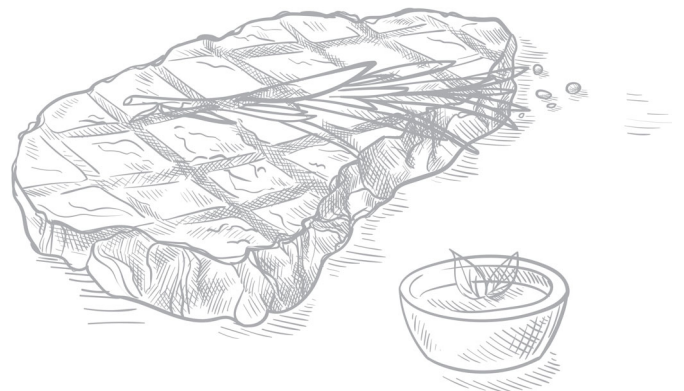
Mango and Raspberry Cheesecake

Complimentary Coffee

£25.00 PER PERSON

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

Menu is subject to change.



ROYAL AIR FORCE REMEMBRANCE EVENING

..... Thursday 19 November 2026

Gin and Tonic on arrival

STARTER

Roasted Parsnip Velouté | Roasted Parsnip Soup finished with Thyme Oil, Pickled Girolle Mushrooms and Toasted Hazelnut Crumb

MAIN

Pan-Roasted Lamb | Herb and Pistachio Crusted Lamb, with Mint-infused Celeriac Puree, Braised Red Cabbage with Apple, Roast Heritage Carrot and Blackberry and Port Jus

Vegetarian options only available upon prior request

DESSERT

Spiced Pear Tarte Tatin | Caramelized Conference Pears with a Buttery Puff Pastry Base with Vanilla Crème Anglaise and Candied Walnuts

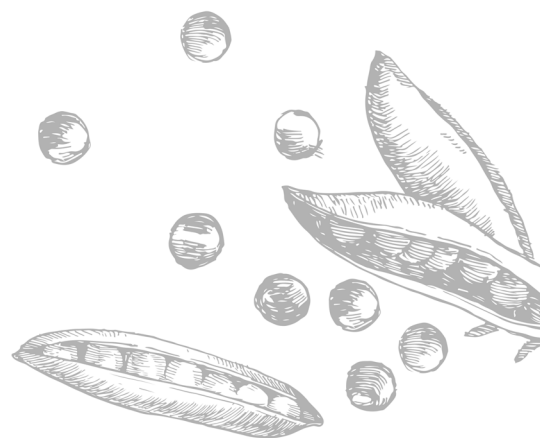
Complimentary Coffee

Port Round

£30.00 PER PERSON

(Pre-order and £10.00pp deposit required)

Menu is subject to change.



CHRISTMAS DINNER

..... Thursday 10 December 2026

STARTERS

Jerusalem Artichoke Velouté with Micro Coriander and Olive Oil Drizzle

Chicken and Apricot Terrine with a Mulled Wine Fruit Chutney and Toasted Brioche

Anti-pasti and Whipped Goat's Cheese with Roasted Fig and Balsamic Dressing

MAINS

Pan-fried Salmon Supreme with a Nicoise Salad and Spicy Veg Couscous, Herb Sauce

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

Roasted Aubergine and Miso Glaze Parsnip and Potato Rosti with a Roasted Red Pepper Sauce

DESSERTS

Selection of Cheeses, Crackers, Chutney, Celery, Grapes and Apple
Cheesecake infused with Christmas Spiced Fruits, Spiced Orange Cream

Steamed Christmas Pudding, Brandy Sauce and Spiced Rum Butter

Complimentary Coffee

£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)

Menu is subject to change.



BURN'S NIGHT

..... Thursday 21 January 2027

STARTERS

Cullen Skink Chowder

Beetroot Carpaccio with Whipped Goat's Cheese, Toasted Pine Nuts

Smoked Duck Salad with a Celeriac and Apple Slaw

MAINS

Scottish Salmon Supreme grilled with a Beurre Maitre d'Hotel, Crushed New Potatoes

Haggis, Neeps and Tatties, Whisky Sauce

Vegetarian Haggis, Neeps and Tatties, Whisky Sauce

DESSERTS

Steamed Cloutie Pudding with Caramelised Apple and Custard

Shortbread Biscuit with Raspberries and Orange Cream

Fruit cake with Cheese and Spiced Butter

Complimentary Coffee

£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)

Menu is subject to change.



PETERBOROUGH COLLEGE PAST STUDENTS EVENING

..... Thursday 4 February 2027

STARTER - FREDDIE KING

Slow-cooked Beef Bon Bons, Rockette Salad, Dijon Vinaigrette, Salsa Rosa

FISH - SAMUEL MUNFORD

Pan-seared Stone Bass, Charred Chicory Jerusalem Artichoke Purée, Crispy Caper Beurre Noisette

MAIN - BEN BROUGHTON

Breast of Duck, Parmentier Potatoes, Carrots, Pancetta Brussels, Cranberry Demi-Glace

Vegetarian option only available upon prior request

MAIN - KEELEY JOHNSON

Raspberry Millie Feuille, White Chocolate Crème Pâtissière, Raspberry Compote

Complimentary Coffee

Ben Broughton

Trio of compound butter served with our Home-made Bread

- Smoked Paprika Butter
- Confit Garlic Butter
- Herb Butter

£25.00 PER PERSON

(Pre-order and £10.00pp deposit required)

Menu is subject to change.



CASINO NIGHT

..... Thursday 18 March 2026

STARTERS

Potato and Leek Soup

Chicken Caesar salad with Parmesan Croutons

Grilled Goat's Cheese with Honey and Mustard Dressing

MAINS

Sea Bream with Asparagus Risotto and Selection of Vegetables

Pan-fried Duck Breast with Black Cherry Sauce and Sesame Seed Broccoli and a Potato Rosti

Vegetable Frittata with a Sweet Chilli Sauce and Selection of Vegetables

DESSERTS

Vanilla Baked Cheesecake with Marinated Raspberries and Tuille Biscuits

Chocolate and Cherry Gateau

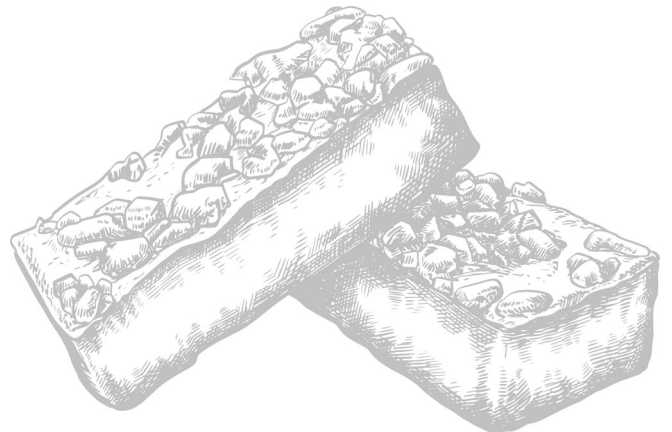
Warm Apple Crumble Tart with Vanilla Ice Cream

Complimentary Coffee

£25.00 PER PERSON

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

Menu is subject to change.



ROYAL AUTOMOBILE CLUB EVENING

..... Thursday 6 May 2027

Royal Club Smoked Salmon, Lemon, Capers and Crème Fraiche

followed by

Portwood Asparagus, English Watercress, Sherry Vinegar Dressing and Hollandaise

followed by

Norfolk Black Leg chicken breast, Peas à la Française, Jersey Royal Fondant and Café au Lait Sauce

followed by

Eton Mess

followed by

Coffee and Petit Fours

Vegetarian option only available upon prior request



£30.00 PER PERSON

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

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Park Crescent
Peterborough
PE1 4DZ

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Instagram @parcsrestaurant



Inspire
Education Group