

# Aspire Restaurant

## Calendar of Events

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*2022/23*



# At a glance...

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October 20th: German

November 17th: Turkish

January 19th: Guest Chef

February 23rd: Oriental

March 16th: Irish

April 20th: Spring

May 25th: Best of British

ALL THEMED EVENTS  
£20.00 PER PERSON

# Introduction

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Welcome back to Aspire, we are introducing some changes for 2022/23.

- We are changing our term time opening days and times for this new college year.
- We will not be open to the public for lunch this year, but we will be opening for Dinner each Thursday evening at the earlier time of **17.30 ~ 20.00** (*last orders 18.15*). This earlier time is to mirror industry dining trends and to allow our young students to get home at a more reasonable time.
- Our menu will change after each half term. As with all hospitality businesses, Aspire has not escaped the rise in costs, with produce at a record high level. We are conscious that everyone is being careful when spending, so we have kept our prices as low as possible.
- Our 3 week Christmas programme begins on Thursday 24 November, finishing with Dinner service on December 8th.
- We are also delighted to bring back our ever popular monthly student led Themed Events.

To make a reservation, please call 0161 952 4678 or Email: [aspire@tcg.ac.uk](mailto:aspire@tcg.ac.uk)

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**Thursday Oct 20th:**

# Octoberfest

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THE OKTOBERFEST OR "WIESN", AS THE LOCALS AFFECTIONATELY CALL THEIR FOLK FESTIVAL, IS AN INTEGRAL PART OF MUNICH TRADITION. TODAY, BEER AND FOOD TENTS ARE KNOWN AND COPIED WORLDWIDE. FOR THIS EVENT CHEF PAUL TAYLOR AND HIS LEVEL 3 STUDENTS HAVE CREATED A GERMAN STYLED MENU, WHILE THE FRONT OF HOUSE STUDENTS HAVE EXCELLENT BEERS AND COCKTAILS TO TEMPT YOU.

## Menu

Grilled fillet of mackerel, sauerkraut, sweet rhubarb & dill

or

Kartoffelpuffer (potato pancakes), heritage beetroot, fennel & bitter leaf salad, sweet yoghurt dressing (v)

xXx

Assiette of traditional favourites - mini schnitzel, bratwurst, belly stuffed cabbage, light mustard sauce, greens & herb mashed potato

or

Traditional Spätzle, woodland mushrooms, asparagus, green herb sauce, shriveled tomatoes (v)

xXx

Duo of apple & cinnamon strudel and Black Forest Gateau

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**Thursday Nov 17th:**

# Turkish

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BRITONS ARE INCREASINGLY WAKING UP TO THE FACT THAT TURKISH FOOD OFFERS AN INCREDIBLY WIDE RANGE OF DELICIOUS DISHES, IN-KEEPING WITH TODAY'S PREFERENCE FOR HEALTHIER CUISINE.

WITH ITS EUROPEAN, ASIAN, MIDDLE EASTERN AND AFRICAN INFLUENCES, THERE'S SOMETHING FOR EVERYONE AND THE NUMBER OF NEW TURKISH RESTAURANTS AND CAFES OPENING THEIR DOORS ACROSS THE UK SHOW JUST HOW POPULAR THIS SIMPLE, TASTY FARE HAS BECOME

## Menu

### Traditional Turkish Share plate

Marinated kebabs, cheese & parsley borek, stuffed vine leaves, smoked aubergine dip, chick pea & tahine dip, cucumber & yoghurt, dressed leaves & marinated olives

( V option available)

xXx

Slow cooked lamb knuckle, fasouleh (runner bean) stew, pilaf timbale, cumin & coriander seeds

or

Imam Bayildi - Stuffed aubergine, courgette & red pepper ragout, pilaf timbale, grilled halloumi (v)

*Both served with 'coban salatasi' (shepherds salad)*

xXx

*Duo of Honey Baclava and Turkish rice pudding*

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**Thursday Jan 19th:**

# **Guest Chef - Daniel Bluff**

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DANIEL HAS BEEN A PROLIFIC PART OF THE NORTHERN FOOD SCENE OVER THE LAST 14 YEARS, WORKING AT HIGH LEVEL HOTELS AND RESTAURANTS INCLUDING AUSTRALASIA, CATCH FISH RESTAURANT AND MORE RECENTLY HEAD CHEF AT EASYFISH IN HEATON MOOR

MENU  
TO BE CONFIRMED  
NEARER TO THE DATE

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**Thursday Feb 23rd:**

# Oriental

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BECOMING POPULAR IN THE 50S AND 60S, CHINESE FOOD HAS DOMINATED THE UK AS ONE OF OUR FAVOURITE ETHNIC CUISINES. HOWEVER, ITS IMPACT ON THE WESTERN WORLD STRETCHES FURTHER BACK THAN THIS PERIOD. IT FIRST ARRIVED IN BRITAIN IN THE EARLY PART OF THE 19TH-CENTURY WHEN THE EX-SEAMEN FROM CHINA OPENED UP RESTAURANT ESTABLISHMENTS TO PROVIDE THE BRITISH PUBLIC WITH THEIR DELICIOUS FOOD OFFERINGS.

## Menu

Crispy king prawn & crab wontons, miso broth, spring onion & ginger

or

Crispy oyster mushrooms, pancake wrapper, cucumber, white radish & baby leeks, hoi sin sauce (v)

xXx

Salt & pepper rubbed duck breast, penang curry, fragrant rice, mango & chilli salsa, soy glazed pak choi

or

Cauliflower Kung pao, toasted almonds, bamboo shoots & wok fried greens (v)

xXx

Chocolate & ginger spring roll with Sake and lychee jelly

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**Thursday Mar 16th:**

# Irish

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TRADITIONAL IRISH FOOD COMES FROM A CULTURE THAT WAS VERY POOR AND LAND WASN'T RICH IN RESOURCES, OR SO THEY THOUGHT, THESE DAYS FAVOURITE FOODS RANGE FROM THE FORAGED TO THE SPECIALITY FARMS AND ARTISANAL IRISH FOOD PRODUCERS. TRADITIONAL IRISH DISHES ARE ALL ABOUT COMFORT AND FILLING YOUR TUMMY. TRADITIONAL FOODS RANGE FROM GUINNESS BROWN BREAD TO IRISH STEW, SCONES AND SODA BREAD

## Menu

Irish whiskey cured salmon 'traditionally garnished,  
soda bread croutes

or

Potato and watercress soup, Cashel Blue bonbons (v)

xXx

Lightly smoked pork fillet, colcannon potatoes, glazed  
apples, crispy shallots & sticky jus

or

Creamy white bean, leek & kale pie, charred greens,  
Dubliner cream sauce, chives & black pepper (v)

xXx

Apple cake with Baileys Cream cheesecake



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# Thursday Apr 20th:

## Spring

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SPRING IS ARRIVING, AND THAT MEANS WE'RE ALSO GETTING ALL THOSE GORGEOUS SPRINGTIME FRUITS AND VEGGIES. FROM THINGS LIKE FRESH ASPARAGUS TO CRISP BABY LETTUCE TO EARLY-SEASON STRAWBERRIES, SPRING PRODUCE CAN HELP TRANSITION THOSE COZY WINTER DISHES INTO SOMETHING LIGHTER FOR THE NEW SEASON.

### Menu

Smoked duck breast, salt baked beetroot, hazelnut dressing

or

Fresh pea risotto, salsa verde, young edamame bean tempura (v)

xXx

Spring Lamb 'Navarin Alain Ducasse', baby vegetables, olive oil emulsified jus

or

Pecorino & truffle gnocchi, asparagus tips, confit tomato, pine nut pesto & young sweet squash (v)

xXx

Cassata Sicilian with strawberry compote

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**Thursday May 25th:**

# Best of British

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ROAST BEEF AND YORKSHIRE PUDDING, STEAK AND KIDNEY PIE, TRIFLE - THESE ARE THE DISHES THAT EVERYONE ASSOCIATES WITH BRITAIN. BUT LIKE THE COUNTRY OF BRITAIN WHICH IS CONSTANTLY CHANGING AND EVOLVING, SO IS BRITISH FOOD, AND WHILST TODAY THESE DISHES ARE 'TRADITIONALLY BRITISH', IN THE FUTURE PERHAPS DISHES SUCH AS THE BRITISH CURRY WILL JOIN THEM!

## Menu

Tempura battered hake, pea puree, tartare sauce & triple cooked chip

or

Heritage tomato 'carpaccio', pickled walnuts, burts blue cheese & chives (v)

xXx

Chicken 3 ways, mushroom & tarragon crumb, truffled potatoes, broad bean & shallot fricassee

or

British asparagus tart, caramalised beets, summer squash puree & garlic flowers (v)

xXx

English summer pudding with clotted cream and sticky toffee cake & vanilla ice cream

