

Cantonese Menu

by Professional Chef Diploma 2A student Blythe Yan 甄童

Wednesday 15th & Thursday 16th April 2026

3 courses for **£28.95**

Starters

Vegetable spring roll, oyster sauce and chilli oil dressing (v)
蔬菜春卷，海鮮醬，辣油汁

Pork wonton, pork broth, bok choy
豬肉餛飩，豬骨湯，小白菜

Crispy shrimp dim sum, chilli bechamel
鮮蝦港點，麻辣奶油醬

Mains

Honey roasted char siu, broccoli florets, white jasmine rice, toasted sesame
蜜汁叉燒，西蘭花，白茉莉香米，烤芝麻

Satay sauce, egg noodles, slow-braised beef
沙嗲醬、蛋麵、慢燉牛肉

Battered cauliflower, grilled pineapple, sweet & sour glaze, pickled pepper (v)
脆花椰菜、烤鳳梨、酸甜醬、醃甜椒

Desserts

Coconut milk custard pudding, honey syrup (v)
椰王燉奶，蜜糖漿

Poached Asian pear, green tea jelly
糖漬梨，冰糖綠茶果凍

Mango infused milk, sago pudding (v)
芒果西米布丁

Fletchers Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: www.nottinghamcollege.ac.uk/fletchersrestaurant or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.