

**THE SCHOOL OF TOURISM,
HOSPITALITY & CONTINUING
EDUCATION**

Ambitions Training Restaurant is staffed by students currently enrolled in the Certificate in Hospitality & Professional Cookery Level 3 programmes.

Ambition's Training Restaurant provides 'on-the-job' training for these students and you will find them professional and polite!

We are open in term time only. We are fully licensed and have a great selection of cocktails and mocktails.

Our students are only too happy to make you the coffee of your choice and if you have any special dietary requirements, we can cater for you as long as we know in advance.

If you like us tell your friends, otherwise tell us!



UCOL

School of Tourism, Hospitality & Continuing
Education
Block 9
23 Queen Street

Course Information
Phone (06) 952-7001 extension 70902
Email: d.meehan@ucol.ac.nz



Ambitions Training Restaurant

Block 9,
23 Queen Street
Palmerston North

For reservations please
phone:

(06) 952-7001
Extension 70902

or

(06) 952-7027
after 4.30 pm

LUNCH MENU

Soup du jour \$ 4.50

Export Gold Beer Battered Fish \$ 10.00
Fish of the day with French fries and fresh tartare sauce.

Kikorangi Cheese and Onion Jam Tart \$ 9.50
Topped with chicken tenderloins and fresh salad greens.

Chicken, Mushroom and Baby Spinach
Penne Pasta \$ 9.50
In a cream sauce with parmesan shavings, finished with avocado oil.

Angus Pure Scotch Fillet of Beef Salad \$ 12.00
Served on a roasted beetroot, onion and almond salad with a crispy brie wonton.

Crispy Corn and Feta Fritters \$ 8.00
Served with an avocado salsa, a bacon salad and finished with sour cream

Side Dishes

Portion of chips with aioli or tomato sauce \$ 3.00

Crisp garden salad \$ 3.00

Breads and dips \$ 4.50

Desserts

Raspberry and chocolate cake topped with ganache and served with whipped vanilla cream. \$ 7.50

Fresh Fruit Platter

A selection of seasonal fruit slices served with a scoop of Kapiti fruit sorbet \$ 7.50

DINNER MENU

ENTREES

Soup of the Day - ever changing seasonal variety of soup - please ask your waitperson.

Crispy bacon, sweet potato and blue cheese salad with toasted pinenuts.

Seared scallops with lemon linguine and Italian parsley.

Chicken liver and brandy pâté with toasted Ciabatta and mango and peach jam.

MAINS

Baked Salmon on a baby pea and lemon risotto.

Angus Pure Eye fillet - char-grilled and served on a kumara Dauphinoise with green beans, finished with a traditional béarnaise sauce.

Pork - twice cooked pork belly with roasted pumpkin, bok choy and apple sauce.

Chicken - baked chicken breast served on feta and parsley potato mash with baby carrots.

Double cream brie tart with cranberry compote and peppered rocket

DESSERTS

Dark chocolate parfait with berry compote.

Crisp lemon tart with lemon meringue ice cream.

Feijoa and pecan crumble with vanilla bean ice cream.

All inclusive \$30.00

AMBITIONS TRAINING RESTAURANT

LUNCH 2010

We are open for lunch on Tuesday, Wednesday, Thursday

9 March - 18 March

30 March - 1 April,

20 April - 29 April

17 August - 19 August

31 August - 30 September

Reservations for lunch are not required but would be appreciated for large groups.

DINNER 2010 from 6.00 pm

We are open for dinner on Tuesday, Wednesday, Thursday - \$30 per person (coffee not included)

11 May - 17 June

12 October - 18 November

Reservations are essential - three courses for \$30.00.

We are fully licensed. **No B.Y.O. wine.**

Method of Payment

We accept cash, cheques, credit cards and Eftpos. We appreciate one payment per table. A \$10 per person **non-refundable** deposit is required for groups and multiple bookings.