Christmas Dinner Menu

Selection of Canapés on Arrival

Starters
Shellfish Bisque with a Crab and Coriander Wonton and Salmon Caviar
Ham Hock Verrine, Mint and Pea Purée, Pickled Cauliflower Crisp and Chargrilled Mange Tout
Spinach and Basil Gnudi with Chestnut and Wild Herb Pesto and Balsamic Glazed Rocket

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Intermediate
Green Tea and Lime Sorbet
Seared Mackerel on Cucumber Ribbons and Pickled Beetroot

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Main course
Traditional Christmas Turkey with Festive Garnish
Baked Tournedos of Hake Wrapped in Parma Ham Served with a Chargrilled Courgette Puree, Potato Galette and Herb Emulsion
Vegetable Masala Parcels, Masala Sauce, Solferino Vegetables Charred Sprout Leaves and Fragrant Jasmine Rice
Chargrilled Rib Eye Steak with Classic Garnish and a Choice of Either Red Wine and Mushroom or Creamy Peppercorn Sauces (£5.00 Supplement)

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Desserts
Clementine Posset with Cranberry Compote and Palmier
Baked White Chocolate Cheesecake, Dark Chocolate and Rum Sorbet and Orange Lacy Tuille
Pear Sticky Toffee Pudding, Caramel Sauce, Caramel Glass and Christmas Pudding Ice Cream

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Speciality Coffee or Tea and Confectionery £24.95

The Hospitality staff and students would like to wish all our customers a very Merry Christmas and a Happy New Year!