



Christmas Menu

Canapés

Glazed pigs in blankets

Whipped goat's cheese croustade, pine nut crumb

Pea & truffle arancini

Starter

Smoked salmon, crayfish and cream cheese roulade, citrus syrup, chai crackers

Main

Roast supreme guinea fowl, roast potatoes, chestnut stuffing, honey roast vegetables & red wine jus

Vegetarian nut roast, roast potatoes, chestnut stuffing, honey roast vegetables & red wine jus

Pre-dessert

Elderflower syllabub, sesame snap biscuits

Dessert

Spiced Christmas sticky toffee pudding, brandy ice cream, salted butterscotch sauce

Cheeseboard

** For allergen and intolerance advice, please speak to a member of college staff prior to ordering. Our dishes may contain nuts, nut traces, egg and wheat.

28th November and 5th, 12th December 2024

£26.00 per head

