

FESTIVE MENU 2023

Monday 4th December - Thursday 21st December

Lunch

Monday - Friday 12pm - 2pm

Dinner

Wednesday 13th December & Wednesday 20th December 6pm - 7.45 pm

BOOK NOW

£28.50

per person

Please call 0113 2846262 to make a reservation or email luke.hepworth@leedscitycollege.ac.uk

A non-refundable deposit of £10.00 per person is required to secure your booking. For parties of 6 or more a full pre-order is required two weeks before the booking. Please inform us of any dietary requierements when booking.

STARTERS

SEASONAL PATE

Aromatic duck and orange pate with apple chutney and crusty bread

FESTIVE SOUP

Curried parsnip soup, thick and creamy, topped with crispy onions, served with bread roll

WINTER GOATS CHEESE SALAD

Clementine segments, crisp lettuce, sugared pistachios, dried cranberries, celery ribbons (vegetarian and vegan on request)

RETRO PRAWN COCKTAIL

Gem lettuce, cucumber laces, lime and paprika Marie Rose sauce, salmon caviar, lemon wedge and mustard cress garnish, served with a bread roll

MAINS

CHRISTMAS BIRD ROAST

Traditional turkey, pigs in blankets, Christmas meat stuffing, whole honey roasted carrot and parsnip, rosemary and thyme roasties

FESTIVE FISH

Seared salmon fillet served with a white wine and dill sauce, whole honey roasted carrot and parsnip, rosemary and thyme roasties

SEASONAL SLOW ROAST

Slow braised pork belly, whole honey roasted carrot and parsnip, rosemary and thyme roasties

NUT ROAST

Festive nut roast, whole honey roasted carrot and parsnip, sweet caramelized onion, mashed potatoes and vegetable gravy (vegan)

All served with cauliflower cheese and sautéed sprouts

DESSERTS

WINTER WONDERLAND

Sticky toffee pudding, custard ice cream, butter scotch sauce

THE OLD FAVOURITE

Traditional Christmas pudding with brandy sauce

CHOCOLATE & ORANGE FEAST

Chocolate orange fudge cake served with vanilla ice cream.

WE THREE CHEESES

Classic cheese board with celery ribbons, grapes, sweet onion chutney and sourdough crackers