PRINTWORKS

KITCHEN & BAR

A YORKSHIRE WINTER

Christmas menu

Wednesday 25th November ~ Thursday 17th December 2026

CHRISTMAS LUNCH

BOOKINGS

12:00 ~ 2:00pm

CHRISTMAS DINNER

BOOKINGS

6:00 ~ 8pm

What a bright time, it's the right time,
to rock the night away.

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KITCHEN & BAR

CHRISTMAS MENU

SCAN FOR MORE INFORMATION

£30 PER PERSON

STARTERS

SMOKED SALMON & PICKLED CUCUMBER ROULADE
Oak-smoked salmon with dill cream cheese, pickled cucumber ribbons, and rye crispbread.

ROASTED BEETROOT & YORKSHIRE BLUE CHEESE TART
(VEGETARIAN)

Golden short pastry filled with roasted beetroot, caramelised onions and Yorkshire creamed Blue cheese, finished with candied walnuts and rocket.

HAM HOCK, APPLE & CIDER TERRINE
Slow-cooked Yorkshire ham hock pressed with Bramley apple and cider, served with piccalilli, toasted sourdough, and dressed winter leaves.

ROASTED PARSNIP & APPLE SOUP
(VEGAN)

A velvety soup of roasted parsnips, Bramley apples and thyme, topped with crispy parsnip ribbons and served with artisan bread.

MAINS

SLOW-ROASTED YORKSHIRE TURKEY
Served with pigs in blankets, sage & onion stuffing, goose-fat roast potatoes, honey-glazed carrots, buttered sprouts, braised red cabbage, roasted parsnips, and rich turkey gravy.

BUTTERNUT SQUASH & LENTIL WELLINGTON (VEGAN)
Wrapped in crisp puff pastry and served with rosemary roast potatoes, maple roasted root vegetables, winter greens, and a rich wild mushroom gravy.

SLOW-BRAISED YORKSHIRE LAMB SHOULDER
Tender Yorkshire lamb shoulder braised until meltingly soft, served with rosemary duck fat roasted potatoes, buttered kale, roasted root vegetables, and a rich rosemary jus.

PAN-ROASTED NORTH SEA COD
Served with, buttered kale, roasted celeriac purée, and a parsley and white wine cream sauce.

DESSERTS

MIRRORED CHOCOLATE TRUFFLE TORTE
(VEGAN & GLUTEN FREE)

A gluten free chocolate crumb base layered with a vegan dark chocolate ganache and topped with a caramel glaze, served with Raspberry sorbet.

CLEMENTINE AND PROSECCO TORTE CHEESECAKE
(VEGETARIAN & GLUTEN FREE)

Creamy vanilla cheesecake infused with prosecco and Clementines, topped with Clementine puree served with prosecco sorbet.

WHITE CHOCOLATE ORANGE & CRANBERRY BREAD & BUTTER PUDDING
Made with buttery brioche and served with vanilla custard.

YORKSHIRE CHEESE BOARD
(VEGETARIAN)

A selection of Yorkshire cheeses including Wensleydale, Yorkshire Blue and mature Yorkshire Cheddar, served with artisan crackers, fruit chutney, celery, grapes, and oatcakes. **(Additional charge £5)**

TEA & COFFEE
Freshly brewed Yorkshire Tea or barista coffee, served with handmade festive petit fours. (Additional charge £3.00 per person)

To secure the booking a £10.00pp deposit is required, please note a deposit is non-refundable.
To make a booking please call 0113 2846262 Email **luke.hepworth@leedscitycollege.ac.uk**

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(The menu also emphasises accommodating dietary requirements, so it's advisable to inform the staff of any serious allergies when booking.)