

## RESERVATION FORM

Please make your reservation by telephone and use this form **ONLY** to confirm your reservation.

Name:

Address:

Postcode:

Telephone:

Email:

Date required:

Lunch  Dinner

Number of places required:

Time:

Deposit Paid:

If payment is going to be made by cheque please note, we are only able to accept one cheque per party booking.

## THINGS YOU NEED TO KNOW...

- 1 Reservations should be made by telephone on 0116 224 2060, or direct with the restaurant on 0116 224 2240 Ext. 2720.
- 2 All parties must pre-order their choices.
- 3 Bookings must be supported by a non-refundable deposit of £10.00 per person. We reserve the right to cancel bookings without notice if deposits are not received.
- 4 Car parking is **NOT** available on site at lunchtime, though there may be availability in the evening.
- 5 \*We can cater for special diets (e.g. coeliac, diabetic, dairy free, vegan), but advance notice is required and menu choices may vary from those advertised.
- 6 Lunch bookings available from 12 noon to 12.45pm and evening bookings available 6.30pm to 7.15pm. Taste restaurant will close at 10pm each evening.
- 7 Whilst we appreciate the students are training, gratuities are appreciated for recognition of good food and service.

ANDREA BRIDGE  
RESTAURANT MANAGER

T 0116 224 2060  
E RESTAURANT@LEICESTERCOLLEGE.AC.UK



## CHRISTMAS AT



## RESTAURANT AT LEICESTER COLLEGE

2ND FLOOR, ROOM 2.32A  
FREEMEN'S PARK CAMPUS  
WELFORD ROAD  
LEICESTER  
LE2 7LW

## CHRISTMAS LUNCHEON

£22  
per person

### FIRST COURSE

Lightly spiced parsnip soup, served with vegetable crisps and herb oil **(GF)(VG)(VE)**

Prawn and avocado salad, baby gem lettuce, bloody Mary sauce **(\*GF)**

Mushroom and Walnut Pate with toasted bread and sultana chutney **(\*VG)(\*GF)(VE)**

Ham hock and chicken terrine, toasted sour dough and piccalilli **(\*GF)**

### MAIN COURSE

Turkey breast, pigs in blankets, sage and onion stuffing **(\*GF)**

Rolled braised beef with caramelised onion jus **(GF)**

Baked salmon, buttered samphire, beurre blanc **(GF)**

Warm root vegetable tart tatin, vegetable puree & jus **(VG)(\*GF)(VE)**

*All served with potatoes and winter vegetables*

### DESSERT

Homemade Christmas pudding, brandy sauce **(\*GF)(\*VG)**

Gingerbread cheesecake, honeycomb crumb **(\*GF)**

Lemon roulade, raspberry compote **(GF)(\*VG)**

Caramelised pineapple, spiced orange syrup, coconut, and vanilla ice cream **(VE)(GF)(\*VG)**

*Coffee/tea and Chocolate truffles*

**VE- Vegetarian, GF- Gluten Free, VG- Vegan (\*GF) adapted for Gluten Free, (\*VG) adapted for vegan Please advise at time of booking.**

## CHRISTMAS DINNER

£27  
per person

### FIRST COURSE

Lightly spiced parsnip soup, served with vegetable crisps and herb oil **(GF)(VG)(VE)**

Salmon, prawn, and crab rillette, served with tuile and dressed leaves **(\*GF)**

Mushroom and Walnut Pate with toasted sourdough and sultana chutney **(\*VG)(\*GF)(VE)**

Ham hock and chicken terrine, tonka bean mayonnaise and toasted brioche **(\*GF)**

### MAIN COURSE

Turkey breast, pigs in blankets, sage and onion stuffing **(\*GF)**

Rolled braised beef, braised shallots, root vegetable puree and a red wine jus **(GF)**

Pan fried cod, fondant potato, salt cod croquette and a dill velouté **(\*GF)**

Warm root vegetable tart tatin, vegetable puree, and garlic herb cream cheese **(\*VG)(\*GF)(VE)**

*All served with potatoes and winter vegetables*

### DESSERT

Homemade Christmas pudding, brandy sauce **(\*GF)(\*VG)**

Baileys and chocolate marquise, coffee sponge, salted caramel sauce **(\*GF)(\*VG)**

Spiced pear and frangipane tart, Chantilly cream

Caramelised pineapple, spiced orange syrup, coconut, and vanilla ice cream **(VE)(GF)(\*VG)**

*Coffee/tea & Chocolate truffles*

DATES 20 NOVEMBER TO 13 DECEMBER 2024

### LUNCHTIME MENU

First Course	Number
Soup	<input type="text"/>
Prawn & avocado salad	<input type="text"/>
Mushroom pate	<input type="text"/>
Ham hock & chicken terrine	<input type="text"/>
Main Course	
Turkey	<input type="text"/>
Beef	<input type="text"/>
Salmon	<input type="text"/>
Tart tatin	<input type="text"/>
Dessert	
Christmas pudding	<input type="text"/>
Gingerbread Cheesecake	<input type="text"/>
Lemon Roulade	<input type="text"/>
Caramelised Pineapple	<input type="text"/>

### EVENING MENU

First Course	Number
Soup	<input type="text"/>
Salmon, prawn & crab rillette	<input type="text"/>
Mushroom Pate	<input type="text"/>
Ham hock terrine	<input type="text"/>
Main Course	
Turkey	<input type="text"/>
Beef	<input type="text"/>
Cod	<input type="text"/>
Tart tatin	<input type="text"/>
Dessert	
Christmas pudding	<input type="text"/>
Baileys & Choc Marquise	<input type="text"/>
Frangipane tart	<input type="text"/>
Caramelised Pineapple	<input type="text"/>