

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 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 are available from 12 noon to 12.45pm and evening bookings are available from 6.30pm to 7.15pm. Taste restaurant will close at 10.00pm 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
FREEMAN'S PARK CAMPUS
WELFORD ROAD
LEICESTER
LE2 7LW

CHRISTMAS LUNCHEON

£24
per person

FIRST COURSE

Celeriac and apple soup with crispy sage (GF)(VE)(VG)

Smoked salmon with balsamic roasted beetroot, curly endive and radicchio salad, horseradish and crème fraiche dressing (**GF)

Chicken and mushroom press, tarragon mayonnaise, chargrilled ciabatta, dressed baby watercress (**GF)

Roasted fig and whipped goat's cheese salad, pickled sultanas and toasted walnuts (**GF) (**VG) (VE)

MAIN COURSE

Sage and onion stuffed turkey breast, roast potatoes, pigs in blankets, finished with a turkey jus (**GF)

Braised feather blade of beef, roasted potatoes, caramelised shallot puree, red wine gravy (**GF)

Pan seared sea bass, with samphire, sun blushed tomato cream sauce, lemon and thyme fondant potato

Butternut squash and spinach wellington, roasted potatoes, sun blushed tomato sauce (VE)(**VG) (**GF)

All served with potatoes and winter vegetables

DESSERT

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

Winter berry pavlova (GF)

Chocolate tart, caramelised clementines, Chantilly cream (**GF)

Spiced poached pear, gingerbread crumb, blackcurrant sorbet (**VG), (**GF)

COFFEE/TEA AND CHOCOLATE TRUFFLES

CHRISTMAS DINNER

£29
per person

FIRST COURSE

Celeriac and apple soup with crispy sage (GF)(VE)(VG)

Smoked salmon and dressed prawns, with beetroot carpaccio, beetroot salad, horseradish and crème fraiche dressing (**GF)

Chicken and mushroom press, tarragon mayonnaise, chargrilled ciabatta, dressed baby watercress and pickled wild mushrooms (**GF)

Roasted fig and whipped goat's cheese salad, pickled sultanas and toasted walnuts (**GF) (**VG) (VE)

MAIN COURSE

Sage and onion stuffed turkey breast, roast potatoes, pigs in blankets, finished with a turkey jus (**GF)

Braised feather blade of beef, Roscoff onion, roasted potatoes, caramelised shallot puree, red wine gravy (**GF)

Roasted cod, with samphire, chive and clam cream sauce, lemon and thyme fondant potato (**GF)

Butternut squash and beetroot wellington, roasted potatoes, sun blushed tomato sauce (VE)(**VG) (**GF)

All served with potatoes and winter vegetables

DESSERT

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

Cherry and almond trifle (**GF)

Chocolate and orange tart, caramelised clementines, Chantilly cream (**GF)

Spiced poached pear, gingerbread crumb, blackcurrant sorbet (**VG), (**GF)

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.

DATES 18 NOVEMBER TO 12 DECEMBER 2025

LUNCHTIME MENU

FIRST COURSE	NUMBER
Soup	
Smoked Salmon	
Chicken & Mushroom Press	
Fig and goat's cheese	
MAIN COURSE	
Turkey	
Beef	
Seabass	
Wellington	
DESSERT	
Christmas pudding	
Pavlova	
Chocolate tart	
Poached pear	

EVENING MENU

FIRST COURSE	NUMBER
Soup	
Smoked salmon and prawns	
Chicken & Mushroom Press	
Fig and goat's cheese	
MAIN COURSE	
Turkey	
Beef	
Cod	
Wellington	
DESSERT	
Christmas pudding	
Trifle	
Chocolate & Orange tart	
Poached pear	