

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 2.23A
FREEMEN'S PARK CAMPUS
WELFORD ROAD
LEICESTER
LE2 7LW

CHRISTMAS LUNCHEON

£24
per person

FIRST COURSE

Roasted Butternut Squash Velouté (VE, GF, VG)

Sage oil, toasted pumpkin seeds

Chicken Liver Pâté (**GF)

Kumquat chutney, brioche

Smoked Salmon Roulade (**GF)

Crispy capers, dill crème fraîche

Breaded Brie (**GF, VE)

Walnut, pear, honey mustard

MAIN COURSE

Roast Turkey (**GF)

Traditional garnish

Confit Leg of Duck (GF)

Fondant potato, braised red cabbage, red wine jus

Roast Cod Loin (GF)

Crushed potato, spinach, parsley velouté

Stuffed Portobello Mushroom (GF, VE, VG)

Quinoa, cranberry and herb stuffing

DESSERT

Christmas Pudding (**GF, **VG, VE)

Brandy sauce

Clementine & Almond Tart (**VG, VE)

Vanilla, clementine

Chocolate & Raspberry Cheesecake (VE, GF)

Chantilly cream, berry compote

Caramelised Pineapple (GF, VG, VE)

Lime & mango salsa, coconut sorbet

CHRISTMAS DINNER

£29
per person

FIRST COURSE

Wild Mushroom Velouté (VE, GF, VG)

Herb oil, pickled shallot

Pressed Pork Belly (GF)

Apple gel, cider reduction

Smoked Salmon & Crab Cannelloni (GF)

Sauce gribiche

Goat's Cheese Mousse (GF, VE)

Beetroot textures, toasted hazelnut

MAIN COURSE

Roast Turkey (**GF)

Traditional garnish

Beef Bourguignon (GF)

Braised cheek, wild mushrooms, caramelised baby onions, pomme purée, red wine jus

Herb-Crusted Fillet of Hake (**GF)

Crushed new potatoes, buttered greens, beurre blanc

Celeriac Tarte Tatin (**GF, **VG, VE)

Braised fennel, new potatoes, vegetable jus

DESSERT

Christmas Pudding (**GF, **VG, VE)

Brandy sauce

Clementine Bavaois (**GF, **VG, VE)

Almond sponge, raspberry compote

Chocolate Marquise (GF, **VG, VE)

Tonka caramel, hazelnut parline

Caramelised Pineapple (GF, VG, VE)

Lime & mango salsa, coconut sorbet

(VE) – Vegetarian, (GF) – Gluten Free, (VG) – Vegan,
(**GF) – adapted for Gluten Free,
(**VG) – adapted for vegan

PLEASE ADVISE AT TIME OF BOOKING.

DATES 17 NOVEMBER TO 16 DECEMBER 2026

LUNCHTIME MENU

Wednesday, Thursday and Friday

FIRST COURSE

Roasted Butternut Squash Velouté

Chicken Liver Pâté

Smoked Salmon Roulade

Breaded Brie

MAIN COURSE

Roast Turkey

Confit Leg of Duck

Roast Cod Loin

Stuffed Portobello Mushroom

DESSERT

Christmas pudding

Clementine & Almond Tart

Chocolate & Raspberry Cheesecake

Caramelised Pineapple

EVENING MENU

Tuesday and Thursday

FIRST COURSE

Wild Mushroom Velouté

Pressed Pork Belly

Smoked Salmon & Crab Cannelloni

Goat's Cheese Mousse

MAIN COURSE

Roast Turkey

Beef Bourguignon

Herb-Crusted Fillet of Hake

Celeriac Tarte Tatin

DESSERT

Christmas Pudding

Clementine Bavaois

Chocolate Marquise

Caramelised Pineapple