

Taste Christmas Luncheon £19.00 per person**First course:**

Roast butternut squash soup with chive crème fraiche (V) (*GF)

Smoked mackerel pate, pickled cucumber and crisp bread

Ham hock terrine, piccalilli and sour dough crisp

Beetroot, pear and feta salad (V) (GF)

Second course:

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

Slow braised blade of beef bourguignon (GF)

Fillet of salmon, white wine and tarragon butter sauce (*GF)

Stuffed cabbage leaves with chestnuts, pistachios, cranberries and rice (GF) (VG)

Pan roasted Portobello mushroom steak with charred onion petals, chimichurri & potato puree (VG) (*GF)

All served with roast potatoes and winter vegetables

Dessert:

Homemade Christmas pudding, brandy sauce (*GF)

Baked vanilla cheesecake, orange & cranberry compote (GF)

Black Forest trifle (GF)

A selection of cheese and savoury biscuits (*V) (*GF)

Fresh fruit salad with pistachio & ginger brandy snap (V) (GF) (*VG)

Coffee/tea & Christmas cake

Taste Christmas Dinner £23.00 per person**First course:**

Roast butternut squash soup with chive crème fraiche (V) (*GF)

Smoked salmon pate with crisp bread, fennel & apple salad

Duck livers, toasted brioche with whiskey cream sauce

Baby leeks with truffle butter sauce and a garlic and herb crumb (V) (*GF)

Second course:

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

Pork belly, black pudding and apple puree (*GF)

Slow braised blade of beef bourguignon (GF)

Grilled bream with mustard & tarragon sauce, asparagus and peas (*GF)

Stuffed cabbage leaves with chestnuts, pistachios, cranberries and rice (GF) (VG)

Pan roasted Portobello mushroom steak with charred onion petals, chimichurri & potato puree (VG) (*GF)

Dessert:

Homemade Christmas pudding, brandy sauce (*GF)

Baked vanilla cheesecake, orange & cranberry compote (GF)

Black Forest trifle (GF)

A selection of cheese and savoury biscuits (*V)(*GF)

Fresh fruit salad with pistachio & ginger brandy snap (V) (GF) (*VG)

Coffee/tea & Christmas cake

LUNCHTIME Menu: Dates 27th Nov. – 19th Dec.2019

First Course	Number
Butternut squash soup	
Mackerel pate	
Ham hock terrine	
Beetroot salad	
<u>Main Course</u>	
Turkey	
Beef bourguignon	
Salmon	
Stuffed cabbage leaves	
Portobello mushroom steak	
<u>Dessert</u>	
Christmas pudding	
Vanilla cheesecake	
Trifle	
Cheese & biscuits	
Fruit salad	

EVENING menu: Dates 26th Nov. – 19th Dec. 2019

First Course	Number
Butternut squash soup	
Salmon pate	
Duck livers	
Baby leeks	
<u>Main Course</u>	
Turkey	
Pork belly	
Beef bourguignon	
Bream	
Stuffed cabbage leaves	
Portobello mushroom steak	
<u>Dessert</u>	
Christmas pudding	
Vanilla cheesecake	
Trifle	
Cheese & biscuits	
Fruit salad	

Christmas Reservation Form

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

Kindly advise of any special dietary requirements in advance.

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 12 noon to 12.45pm and evening bookings available 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.*

taste. Restaurant
at Leicester College

2nd Floor



taste.