

**Taste Christmas Luncheon £18.00 per person****First course:**

French onion soup, cheddar croute (V) (\*GF)

Warm breaded brie, clementine chutney (\*V) (\*GF)

Chicken liver pate, bread crisp, apple & port chutney, dressed leaves. (\*GF)

Smoked mackerel, horseradish dressing, & spring onion potato salad (GF)

Spiced sweet potato, leek & cranberry parcels, chilli festive jam, watercress salad (V) (VG)

**Second course:**

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

Salmon fillet, crushed new potatoes, prawn & dill sauce (GF)

Blade of beef, horseradish mash, Diane sauce (\*GF)

Stuffed baby aubergine with ratatouille & walnut crumb, olive tapenade (V) (GF) (VG)

Red onion tart tatin, feta, cranberry dressing (V) (\*GF)

**Dessert:**

Mrs Potter's Christmas pudding, brandy sauce (\*GF) (\*VG) (V)

Lemon & lime meringue roulade (V) (GF)

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

Fresh fruit salad & festive macaroon (V) (GF) (\*VG)

Chocolate orange mousse, ginger biscuit (V) (\*GF)

Coffee/tea & Christmas cake

**Taste Christmas Dinner £22.00 per person****First course:**

French onion soup, cheddar croute (V) (\*GF)

Chicken, proscuttio and pistachio terrine, toasted sour dough croute, poached raisins (\*GF)

Warm breaded brie, clementine chutney (\*V) (\*GF)

Salmon gravlax, roasted beetroot, compressed cucumber (GF)

Spiced sweet potato, leek & cranberry parcels, chilli festive jam, watercress salad (V) (VG)

**Second course:**

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

Pan fried fillet of Sea bass, braised wild rice, crab & chilli volute (\*GF)

Blade of beef, horseradish mash, Diane sauce (\*GF)

Pheasant breast & terrine, fondant potato, cabbage, bacon, cider sauce (\*GF)

Stuffed baby aubergine with ratatouille & walnut crumb, olive tapenade (V) (GF) (VG)

Red onion tart tatin, feta, cranberry dressing (V) (\*GF)

**Dessert:**

Mrs Potter's Christmas pudding, brandy sauce (\*GF) (\*VG) (V)

Lemon & lime meringue roulade (V) (GF)

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

Fresh fruit salad & festive macaroon (V) (GF) (\*VG)

Chocolate orange mousse, ginger biscuit (V) (\*GF)

Coffee/tea & Christmas cake

**LUNCHTIME Menu: Dates 28<sup>th</sup> Nov. – 20<sup>th</sup> Dec.2018**

<b><u>First Course</u></b>	<b><u>Number</u></b>
French onion soup	
Baked brie	
Chicken liver pate	
Smoked mackerel	
Spiced sweet potato	
<b><u>Main Course</u></b>	
Turkey	
Salmon	
Blade of beef	
Aubergine ratatouille	
Red onion tart tatin	
<b><u>Dessert</u></b>	
Christmas pudding	
Lemon & lime roulade	
Cheese & biscuits	
Fruit Salad	
Chocolate orange mousse	

**EVENING menu: Dates 28<sup>th</sup> Nov. – 20<sup>th</sup> Dec. 2018**

<b><u>First Course</u></b>	<b><u>Number</u></b>
French onion soup	
Chicken terrine	
Baked brie	
Salmon gravlax	
Sweet potato parcels	
<b><u>Main Course</u></b>	
Turkey	
Sea bass	
Blade of beef	
Pheasant	
Aubergine ratatouille	
Red onion tart tatin	
<b><u>Dessert</u></b>	
Christmas pudding	
Lemon & lime roulade	
Cheese & biscuits	
Fruit Salad	
Orange & chocolate mousse	

## Christmas Reservation Form

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

A non-refundable deposit of £10 should accompany all reservations. *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

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