

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.

Andrea Bridge
Restaurant Manager

T 0116 224 2060

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taste.

Restaurant at
Leicester College

2nd Floor, Room 2.32a
Freemen's Park Campus
Welford Road
Leicester
LE2 7LW

Taste Christmas Luncheon



First course

Parsnip soup (V) (GF) (VG)

Duck liver parfait, Port and cranberry chutney (*GF)

Pear, date and walnut salad, mustard and orange dressing (V) (GF) (VG)

Main course

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

Poached salmon, English peas and pancetta with a chive cream sauce (*GF)

Sweet potato, chestnut and cranberry Wellington, cranberry and rosemary jus (VG) (V) (*GF)

All served with roast potatoes and winter vegetables

Dessert

Homemade Christmas pudding, brandy sauce, tuile biscuit (*GF)

Clementine and redcurrant Pavlova (GF)

A selection of Christmas cheeses and savoury biscuits (*GF) (*VG)

Fresh fruit platter, brandy snap shard (*VG) (*GF)

Coffee/tea and Christmas cake

Taste Christmas Dinner



First course

Parsnip soup (V) (GF) (VG)

Chicken and ham terrine, cranberry chutney and dressed baby salad (*GF)

Grilled pear, walnut and chicory salad (V) (GF) (VG)

Crab and compressed water melon (GF)

Main course

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

Slow braised beef forestiere (GF)

Fillet of hake, prawn and caper butter sauce (GF)

Sweet potato, chestnut and cranberry Wellington, cranberry and rosemary jus (VG) (V) (*GF)

Dessert

Homemade Christmas pudding, brandy sauce, tuile biscuit (*GF)

Clementine and redcurrant Pavlova (GF)

Chocolate sponge, kirsch-soaked cherries, buttermilk cream, cherry gel (*GF)

A selection of Christmas cheeses and savoury biscuits (*GF) (*VG)

Fresh fruit platter, brandy snap shard (*VG) (*GF) (V)

Coffee/tea and Christmas cake

Dates 23 November to 16 December 2021

Lunchtime Menu

First Course	Number
Parsnip soup	
Liver parfait	
Pear salad	
Main Course	
Turkey	
Salmon	
Sweet potato Wellington	
Dessert	
Christmas pudding	
Pavlova	
Cheese and biscuits	
Fruit platter	

Evening Menu

First Course	
Parsnip soup	
Chicken and ham terrine	
Grilled pear salad	
Crab and water melon	
Main Course	
Turkey	
Beef	
Hake fillet	
Sweet potato Wellington	
Dessert	
Christmas pudding	
Pavlova	
Chocolate sponge	
Cheese and biscuits	
Fruit platter	

V – Vegetarian, GF – Gluten Free, VG – Vegan
*GF adapted for Gluten Free, *VG adapted for vegan

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