

## 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.
- 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 10pm 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](mailto:RESTAURANT@LEICESTERCOLLEGE.AC.UK)



## CHRISTMAS AT



## RESTAURANT AT LEICESTER COLLEGE

2ND FLOOR, ROOM 2.32A  
FREEMEN'S PARK CAMPUS  
WELFORD ROAD  
LEICESTER  
LE2 7LW



## CHRISTMAS LUNCHEON

£20  
per person

### FIRST COURSE

Spinach and crème fraiche soup,  
crispy leeks **(V) (VG) (GF)**

Ham hock terrine, toasted sour dough,  
apple chutney **(\*GF)**

Prawn and avocado tian, tomato concasse **(\*VG) (GF)**

Grilled goats cheese Crostini, Caramelised fig,  
rocket and herb salad **(\*GF) (V)**

### MAIN COURSE

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

Roast loin of pork creamed leeks, cider jus. **(GF)**

Fillet of seabass, curly kale, parsley oil **(GF)**

Celeriac Tart, pickled celery, truffle oil,  
caramelised walnuts **(GF) (V) (VG)**

*All served with potatoes and winter vegetables*

### DESSERT

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

Blackberry and Cointreau Crème Brûlée, Vanilla  
pod shortbread **(\*GF) (\*VG)**

A selection of Christmas cheeses & savoury  
biscuits **(\*GF) (\*VG) (£2 Supplement)**

Fresh fruit platter, winter berry sorbet **(VG) (GF)**

Coffee/tea & Chocolate truffles

## CHRISTMAS DINNER

£25  
per person

### FIRST COURSE

Spinach and crème fraiche soup, crispy leeks  
**(V) (VG) (GF)**

Ham hock terrine, toasted sour dough,  
apple chutney **(\*GF)**

Smoked Salmon, prawn and avocado tian,  
lemon and dill dressing **(\*GF) (\*VG)**

Whipped goat's cheese with beetroot  
and herb salad, **(\*GF) (V)**

### MAIN COURSE

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

Confit leg of duck, braised red cabbage,  
red wine jus **(GF)**

Fillet of seabream, crispy kale, butter sauce **(GF)**

Celeriac Tart, pickled celery, truffle oil,  
caramelised walnuts **(GF) (V) (VG)**

*All served with potatoes and winter vegetables*

### DESSERT

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

Chocolate and baileys tart, Chantilly cream,  
chocolate crumb

Blackberry and Cointreau Crème Brûlée, Vanilla  
pod shortbread **(\*GF) (\*VG)**

A selection of Christmas cheeses & savoury  
biscuits **(\*GF) (\*VG) (£2 Supplement)**

Fresh fruit platter, winter berry sorbet **(VG) (GF)**

Coffee/tea & Chocolate truffles

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

## DATES 23 NOVEMBER TO 15 DECEMBER 2022

### LUNCHTIME MENU

#### First Course

Soup  
Ham Hock Terrine  
Prawn and avocado tian  
Grilled goats' cheese

#### Number

#### Main Course

Turkey  
Pork  
Seabass  
Celeriac tart

#### Dessert

Christmas pudding  
Crème Brûlée  
Cheese & Biscuits (£2 Supplement)  
Fresh Fruit platter

### EVENING MENU

#### First Course

Soup  
Ham Hock Terrine  
Salmon, prawn tian  
Whipped goats' cheese

#### Main Course

Turkey  
Duck  
Seabream  
Celeriac tart

#### Dessert

Christmas pudding  
Chocolate tart  
Crème Brûlée  
Cheese & Biscuits (£2 Supplement)  
Fresh Fruit platter