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# STUDENT SET CHRISTMAS MENU

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**£25 PER HEAD**

## **STARTER**

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Winter vegetable soup (*Gf, Ve*)

## **MAIN**

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Roast turkey, pigs in blankets, honey glazed parsnips, sage & onion stuffing, roast potatoes, seasonal vegetables, roasting juices  
(*Vegetarian option available on request*)

## **DESSERT**

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Sticky toffee pudding, salt caramel, clotted cream

## **DRINK**

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Half a bottle of house wine

[\*Click here for our terms and conditions\*](#)

# CHRISTMAS MENU



## STUDENT CHRISTMAS SPECIAL

£30 WITH HALF A BOTTLE OF WINE PER HEAD

(CHOICE OF STARTER, MAIN & DESSERT)

### STARTERS

- ~ Terrine of wild game, cumberland sauce, baby leaf salad
- ~ Smoked salmon salad, hazelnut confit, lemongrass & earl grey vinaigrette
- ~ Roast butternut and nutmeg soup, Rosemary oil, chives (Ve)
- ~ Goat's cheese & confit tomato tart, red onion marmalade port gel, watercress (V)

### MAINS

(\*Served with  
roast potatoes  
and seasonal  
vegetables)

- ~ \*Roast turkey, pigs in blankets, honey glazed parsnips, sage & onions stuffing, roasting juices
- ~ \*Braised beef short rib, carrots, silverskin onions, pancetta, mushroom, red wine jus
- ~ \*Poached Salmon, pearl barley, clams, artichoke crisps, parsley sauce
- ~ \*Butternut and leek risotto, butternut Parisian, crispy sage (Ve)
- ~ Mushroom Wellington, buttered new potato, truffle cream (V)

### DESSERTS

- ~ Dark chocolate & hazelnut ganache, orange mascarpone, hazelnut powder
- ~ Port poached pear, walnut praline, Champagne sorbet (Ve)
- ~ White chocolate and baileys panna cotta, berry compote
- ~ Sticky toffee pudding, salt caramel, clotted cream
- ~ Vanilla and frangelico crème brûlée, shortbread