

**£25 PER PERSON**

**STUDENT SET  
CHRISTMAS  
MENU**

**STARTER**

**WINTER VEGETABLE SOUP**

*Rosemary oil, chives (Ve) (DF)*

**MAINS**

**ROASTED TURKEY BREAST**

*Wrapped in streaky bacon, sage & onion stuffing,  
cranberry, pigs in blankets, gravy*

**OR**

**BUTTERNUT & LEEK RISOTTO**

*Butternut Parisian, crispy sage (Ve) (DF) (GF)*

**DESSERTS**

**STICKY TOFFEE PUDDING**

*Served with salt caramel & vanilla ice-cream*

**DRINK**

*Half a bottle of house wine*

*Please disclose any special dietary requirements when  
booking to ensure we can accommodate.*

£30 PER PERSON

# STUDENT SPECIAL CHRISTMAS MENU

## STARTERS

### TERRINE OF WILD GAME

*Served with Cumberland sauce & frisee (DF)*

### SMOKED SALMON SALAD

*Hazelnut confit, lemongrass & earl grey vinaigrette (DF) (GF)*

### WINTER VEGETABLE SOUP

*Rosemary oil, chives (Ve) (DF)*

### GOAT'S CHEESE & CONFIT TOMATO TART

*Red onion marmalade, port gel, watercress (V)*

## MAINS

### ROASTED TURKEY BREAST

*Wrapped in streaky bacon, sage & onion stuffing,  
cranberry, pigs in blankets, gravy*

### BRAISED BEEF

*Carrot, silverskin onions, pancetta, mushroom & red wine jus  
(DF) (GF)*

### POACHED SALMON

*Pearl barley, clams, artichoke crisps, parsley sauce*

### MUSHROOM WELLINGTON

*Buttered new potato served with truffle cream (V)*

### BUTTERNUT & LEEK RISOTTO

*Butternut Parisian, crispy sage (Ve) (DF) (GF)*

## DESSERTS

### DARK CHOCOLATE & HAZELNUT GANACHE

*Served with orange mascarpone & hazelnut powder (GF)*

### PORT POACHED PEAR

*Walnut praline, champagne sorbet (Ve) (GF)*

### WHITE CHOCOLATE & BAILEYS PANNA COTTA

*Berry compote (GF)*

### STICKY TOFFEE PUDDING

*Served with salt caramel & clotted cream*

## DRINK

*Half a bottle of house wine*

*Please disclose any special dietary requirements when booking to  
ensure we can accommodate.*