



Christmas Dinner

STARTERS

Celeriac soup, caramelised hazelnuts

Ham hock and pigs cheek terrine, baby leeks and pear puree

MID-COURSE

Scallop, sweet corn, confit chicken wing

Warm winter squash salad, stilton cream sauce served to the table

Quince sorbet with lime sugar

MAINS

Cêpe risotto, crispy sage leaves, finished with truffle oil

Pancetta and herb crusted cod fillet, mushroom duxelle,
plum tomato and cavolo Nero

Norfolk bronze turkey stuffed with cranberry and apricot, sprouts with
chestnut and bacon roasted potatoes, carrots and parsnips



TASTE

The Restaurant at South Thames College



DESSERTS

Christmas pudding, brandy espuma, custard

Chocolate tart, raspberry tuille, Chantilly cream

Warm citrus compote, figs and cinnamon, vanilla ice cream

Create your own cheeseboard

Grapes, biscuits and chutney (*£3 supplement pp*)

Freshly brewed tea and coffee served to the table

Homemade Christmas truffles

£29.95pp inclusive of VAT



TASTE

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