



# CHRISTMAS 2018 DINNER MENU

FESTIVE CANAPÉS TO NIBBLE

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CORONATION CHICKEN & PISTACHIO TERRINE  
MANGO & APPLE CHUTNEY, PICKLED CARROT

JERUSALEM ARTICHOKE & POTATO SOUP  
FRESH CHIVES & TRUFFLE OIL

GIN & BEETROOT CURED SALMON  
FENNEL & RADISH SALAD, LEMON CRÈME FRAICHE

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WILD MUSHROOM & CHESTNUT TARTLET  
LEEK & THYME CREAM SAUCE

SLOW BRAISED BLADE OF BEEF  
ROASTED SHALLOT, SAVOY CABBAGE, RED WINE JUS

SMOKED HADDOCK, CLAM & PRAWN CHOWDER  
PANCETTA & SODA BREAD

TRADITIONAL ROAST TURKEY  
WITH ALL THE TRIMMINGS

ALL SERVED WITH SPROUTS GRATIN, BRAISED RED CABBAGE & ROASTED VEGETABLES

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ICED CHRISTMAS PUDDING PARFAIT  
POACHED PLUM, HAZELNUT GRANOLA

DARK CHOCOLATE TART  
SALTED CARAMEL & RASPBERRY

CARROT & RUM CAKE  
ORANGE MASCARPONE, CANDIED WALNUT

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4 COURSES INCLUDING TEA / COFFEE - £18.95



HEART OF  
WORCESTERSHIRE  
COLLEGE