

## **SEASONS GREETINGS**

From all of us at University College Birmingham

THREE COURSE |35

Complimentary Bread Included



SALMON

Poached Salmon Rillette, Potato and Chive Salad, Roast Garlic Mayonnaise, Crispy Quail Egg

BEEF

Beef Brisket, Sourdough Croûte, Mature Cheddar, Watercress Purée

BEETROOT

Salted Caramel, Whipped Goats Cheese, Hazelnuts, Rocket (V)



### TRADITIONAL ROAST TURKEY

Sage & Onion Stuffing, Bacon Wrapped Chipolatas, Watercress

Cranberry Sauce, Sprouts, Roast Potatoes, Honey Glazed Parsnips, Carrots Vichy

LAMB

Rump of Lamb, Piperade, Redcurrant, Caper and Lamb Jus

RAVIOLI

Butternut Squash, Spinach, Ricotta, Parmesan and Sage Cream (V)



#### Why not match your food with something from our extensive wine list?

At University College Birmingham we truly value your custom and support in helping develop our Front of House, Chef and Bakery students. We appreciate your patience and invite you to talk to the students about their courses and career aspirations – in return all we ask is for understanding when things may not go quite right, or when lecturing staff have to teach in front of you. Enjoy the experience.





# A Sweet Finish

### CHRISTMAS PUDDING

Classic Christmas Pudding, Rum Sauce (v/vg)

### **BAKED ALASKA**

Dark Chocolate, Orange, Almond

### MOUSSE

Salted Caramel Mousse, Banana, Peanut Ice Cream



\*\*Complimentary Mince pies with Brandy Butter\*\*

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