First Course

- Parsnip soup with turmeric, ginger and crisp wild rice (v)
- Butternut squash and sweet potato soup with spiced pumpkin seeds and rapeseed oil (v)
- Sauté wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin (v)
- Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince
- Beef short-rib braised in stout with chestnut mushrooms, crisp artichoke, a suet pie lid and creamed horseradish
- Red onion croustade with golden cross goat’s cheese, radish and celery salad (v)

Main Course

- Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce
- Chestnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette (v)
- Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar (v)
- Butter Roasted Norfolk Turkey with Traditional Accompaniments and Cranberry Sauce
- Peppered sirloin of beef, crushed potatoes with bone marrow butter, creamed carrot with grain mustard and pancetta
- Mushroom, spinach and pearl barley wellington with roasted shallots and madeira cream sauce (v)

Dessert Course

- Tarte Tatin of Pink Lady apples and gingerbread with an apricot purée and clotted cream ice cream
- Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis
- Traditional Christmas Pudding with Brandy Sauce
- Iced chestnut and amaretto soufflé with mulled Williams pear and florentine biscuit
- Cranberry linzer torte with advocaat ice cream and white chocolate caramel

Cheese Course (additional £7.20 + VAT per person)

- Selection of Artisan Cheeses with Homemade Chutney and Biscuits

Tea, Coffee and College Chocolates

3 Course Lunch - £31.10 + VAT per person
3 Course Dinner - £38.75 + VAT per person