

Christmas Menu 2018

Homemade spiced butternut squash soup

Chicken & duck liver terrine, red onion marmalade, salad leaves & crusty bread

Home smoked goat's cheese-stuffed figs, balsamic reduction & rocket leaves

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Traditional roast turkey with sage & thyme stuffing, pigs in blankets and a deglazed pan-gravy

Dijon & herb crusted lamb rump with rosemary, garlic & redcurrant jus

Guinea fowl supreme, sweetheart cabbage, home-smoked streaky bacon, Madeira cream sauce

Sweet potato & chestnut risotto

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Traditional Christmas pudding served with warm brandy sauce

Lime & pomegranate syllabub with a fruit & pistachio biscotti

Dark chocolate & mandarin mousse

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English cheese selection served with celery, grapes and water biscuits

Fairtrade coffee & mints

Two course £22.50 per person
Three course £28.50 per person
Four course £32.00 per person

For more information contact the Conference & Events team: 01285 652531 or events@rau.ac.uk