

Christmas Lunch Menu

To Start

Sweet potato soup
with Crème fraiche and chive oil

Ham Hock Terrine
with Piccalilli and grilled sour dough

Pear walnut and endive salad
with St Agur blue cheese

To follow

Roast turkey, traditionally garnished
with homemade cranberry sauce with gin and orange. Bread sauce, turkey jus

Salmon fillet in a herb crust
with celeriac puree & Watercress oil

Cashew nut roast
with balsamic roast shallots, watercress and rocket

To Finish

Our own Christmas pudding
with Brandy butter and brandy sauce

Tiramisu
Our traditional Italian pick you up

Roast pineapple
with mulling spices coconut and lime sorbet

Speciality coffee or tea / mince pies & fudge

£24.95

For bookings please contact:
thekitchen@activatelearning.ac.uk

