the atrium

Christmas Menu

Three courses
Lunch for £20
Dinner for £28.50

College Rosette Award

AA

hrc

HERTFORD
REGIONAL
COLLEGE

Lunch Menu

Tuesday 1st December - Thursday 17th December

STARTERS

Crab Crumpet
Dill mayonnaise and watercress salad ***f***

Goat's Cheese & Caramelised Onion Filo Tart
Served warm with a rocket and walnut salad

Wild Mushroom & Celeriac Soup
Truffle oil and crispy sage ***v***

MAIN COURSES

Turkey Breast
Crispy skin, boned and rolled leg in streaky bacon, roast potatoes, Yorkshire puddings, selection of vegetables and cranberry-port jus

Roast Sirloin of Beef
Roast potatoes, selection of vegetables, Yorkshire puddings and red wine sauce

Pan-Roasted Sea Bass
Saffron risotto, braised fennel and vermouth velouté ***f***

Wild Mushroom & Spinach Pithivier
Tarragon & Madeira velouté and a selection of vegetables ***v***

DESSERTS

Luxury Christmas Pudding
Served with brandy sauce or pouring cream ***gfa***

Mulled Plum and Almond Tart
Served with amaretto ice-cream and a winter berry coulis

Mini Pavlova
Filled with Chantilly cream, seasonal winter berries and a rich fruit coulis
gfa (ve also available)

Mini Mince Pies
Served with coffee ***gfa***

gf Gluten Free ***gfa*** Gluten Free available ***f*** Fish ***v*** Vegetarian ***ve*** Vegan

Dinner Menu

Thursday 26th November - Thursday 17th December

STARTERS

Crayfish & Prawn Cocktail
Shredded lettuce, avocado, Marie Rose sauce, buttered brown bread ***f***

Curried Parsnip Soup
Sage & onion croutons and parsnip crisps

Ham Hock & Pea Terrine
Served with piccalilli

MAIN COURSES

Traditional Turkey Roast & Trimmings
Cranberry, sage & onion stuffed ballotine of turkey, pig in blanket, roast potatoes, maple glazed parsnips & carrots, sautéed brussel sprouts

Braised Jacob's Ladder of Ribs
Creamy horseradish mash and sautéed brussel sprouts

Salmon en Croûte
Sautéed new potatoes, and creamed spinach ***f***

Vegan Pithivier
Roast potatoes, maple glazed parsnips & carrots and sautéed brussel sprouts ***ve***

DESSERTS

Luxury Christmas Pudding
Served with brandy sauce or pouring cream ***gfa***

Tiramisu Trifle
Layers of chocolate sponge, soaked in coffee and coffee liquor, mascarpone cream and chocolate custard ***gf***

Festive Semifreddo
Semi-frozen dessert flavoured with pistachio, sour cherries and clementines served with fruit coulis
gfa (ve also available)

Handmade Petit Fours
Served with coffee ***gfa (ve also available)***

gf Gluten Free ***gfa*** Gluten Free available ***f*** Fish ***v*** Vegetarian ***ve*** Vegan