

Canteen Christmas Menu

Main course £11.95 | Two courses £13.95

Mains

Slow Roasted Norfolk Turkey Crown

Norfolk turkey (gf), served with sage and onion stuffing (gluten - wheat), pigs in blankets (gluten - wheat, soya, sulphites), baked chestnuts (nuts), gravy and cranberry sauce

Muscovado and Blossom Honey Glazed Gammon

Norfolk gammon cooked in orange juice and cloves, glazed in muscovado and blossom honey (gf)

Salmon Wellington

Baked salmon, spinach and cream cheese parcel with a dill cream sauce (gluten - wheat, fish, milk, mustard)

Vegan Butternut Squash Tart

Vegan beetroot pastry tart filled with butternut squash, caramelised onions and spinach, topped with a quinoa mixed seed crumb and sage tomato sauce (gluten - wheat) ve

Sides

Available with all main courses

Yorkshire pudding (gluten - wheat, milk, egg), crispy roast potatoes, lemon and thyme carrots, brussel sprouts, maple glazed parsnips, mature cheddar cauliflower cheese (gluten - wheat, milk, mustard)

Desserts

Traditional Matured Christmas Pudding

Christmas pudding (gluten - wheat), served with brandy butter (milk), and fresh custard (milk)

White Forest Roulade

Meringue, lemon sponge, creamy white chocolate frosting, winter berry filling and white chocolate shavings (gluten - wheat, milk, egg, soya)

Chocolate Christmas Tree

Layered chocolate sponge, dark chocolate and white chocolate mousse, finished with gold stars (gluten - wheat, egg, soya, milk)

Vegan Passionfruit Cheesecake

Vegan biscuit base, vanilla and lemon coconut-based soft cheese filling and passionfruit glaze (gluten - wheat) ve