MCR Formal Hall

Friday 3rd & Saturday 4th December 2021

Starter
Spiced lentil and butternut squash soup, coriander oil, cumin croutons (V)

Intermediate
Roasted salmon supreme, fine herb risotto, toasted chickpeas, sakura cress

Charred king oyster mushroom, fine herb risotto, toasted chickpeas, sakura cress (V)
Main course

Slow cooked Breast of Norfolk turkey, cranberry and sage stuffing, pig in blanket, roast potatoes, sautéed sprouts, crushed swede, maple roast carrot and turkey jus

Beetroot tarte tatin, cranberry and sage stuffing, roast potatoes, sautéed sprouts, crushed swede, maple roast carrot and vegetarian jus (V)

Desserts

Winter spiced whipped cheesecake, mulled cherry gel, oat cheesecake crumb, vanilla ice cream

or

Traditional Christmas pudding, brandy Anglaise sauce

or

Vegan chocolate brownie, cinnamon cream cheese, orange sorbet