



# THE 3 PEAKS BISTRO

## Festive Menu

### STARTERS

*Served with homemade  
warm bread rolls*

Ham Hock terrine with  
apricot chutney

Curried parsnip and apple  
soup with parsnip crisps

### MAINS

*Served with seasonal vegetables*

Roast turkey with traditional  
trimmings and duck fat  
roasted potatoes

Pan fried seabass with crushed  
new potatoes and chive beurre  
blanc

Chestnut mushroom risotto  
and goats cheese filo parcel  
with tomato and basil sauce

### DESSERTS

Traditional plum pudding with brandy sauce

Pavlova, crisp meringue layered mulled winter berries and chantilly  
cream

Selection of cheese, biscuits, fruit and chutney

**£25 - 3 courses**

Please pre-order 1 week before your booking to ensure choice on menu. Please email: [wjacques@craven-college.ac.uk](mailto:wjacques@craven-college.ac.uk)

If you have a food allergy or special dietary requirement please speak to a member of staff, thank you

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## Wine and Drinks

### WHITE WINE

	125ml	175ml	Bottle
<b>Sauvignon Blanc, CYT Central Valley, Chile</b> Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
<b>Bella Modella Pinot Grigio</b>	£2.75	£3.75	£14.25

### ROSÉ WINE

<b>Bella Modella Pinot Grigio Rose</b>	£2.75	£3.75	£14.25
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### RED WINE

<b>Cabernet Sauvignon, Le Sanglier de la Montagne</b> Rich and fruity with hints of spice	£2.75	£3.75	£14.75
<b>CYT Merlot</b> Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95

### SPARKLING

<b>Prosecco Casa Defra</b>	—	—	£14.50
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**BYOB** - Bring your own wine bottle - £5 corkage per bottle (wine glasses provided)

### BAR DRINKS

<b>Bottled Beer 330ml</b>	£3.50
<b>Cider 330ml</b>	£3.25
<b>Pepsi Max / Coke 330ml</b>	£1.50
<b>San Pellegrino (Orange/Lemon) 330ml</b>	£1.50
<b>Still / Sparkling Mineral water</b>	£1.20