

£25.00 - 3 COURSES

Pre-order 1 week before your booking to ensure choice on menu by emailing: bistro@ craven-college.ac.uk



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

CHRISTMAS MENU

STARTERS

All served with homemade bread and whipped butter

Smoked mackerel, haddock and salmon served warm with pickled cucumber and black pepper crème fraiche

Wild mushroom and thyme soup with garlic croutons

MAINS

All served with seasonal vegetables

Roast turkey with traditional trimmings and duck fat fondant potatoes

Pan fried seabass served with crushed new potatoes and chive beurre blanc

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

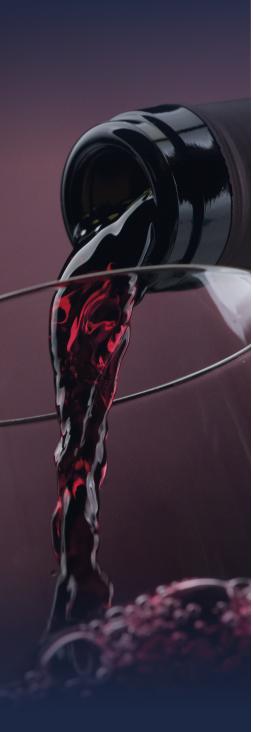
DESSERTS

Traditional plum pudding with brandy sauce

Apple and blackberry streusel tart with crème anglaise

Selection of cheese, biscuits, fruit and chutney





BYOB - Bring your own wine bottle £5 corkage per bottle (wine glasses provided)

WINE & DRINKS

WHITE WINE	125 _{ml}	175 _{ml}	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25
ROSÉ WINE			
Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
RED WINE			
Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95
SPARKLING			
Prosecco Casa Defra	_	_	£14.50

BAR DRINKS

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