

£25.00 - 3 COURSES

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

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

WINE & DRINKS

WHITE WINE

	125ml	175ml	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
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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
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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

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