

Oriel College Christmas Menu



2011

Menu : £33.50 per head

To Start

(please choose one)

V. Wild Mushroom and Truffle Scented Soup
Terrine of Confit Salmon and Prawns, Herb Mayonnaise
V. Red Onion & Goats Cheese Tart with a Herb Dressing

Main Course

(please choose one)

Traditional Roast Turkey, Chipolatas and Stuffing and Seasonal Vegetables
Rump of Lamb, Fondant Potatoes, Savoury Cabbage & Rosemary Jus
Fillet of Salmon with Haricot Beans and New Potatoes, Watercress Sauce

Vegetarian Main Courses

(please choose one)

Winter Vegetables in A Pastry Case
Baked Pepper filled with Savoury Cous Cous and Feta Cheese
Ravioli with Herbs and Wild Mushrooms
Risotto of Pumpkin, Parmesan & Sage Oil
Tortellini with Artichokes, Leeks and Oyster Mushrooms

Dessert

(please choose one)

Christmas Pudding with Brandy Sauce
Baked Fig and Almond Tart, Fresh Cream
Trio Choc Mousse, Coffee sauce
Apple & Cinnamon Sponge Pudding, with Golden Syrup
Earl Grey Tea Crème Brule with Shortbread

Coffee & Mints

All prices exclude VAT



Suggested Drinks Menu

A Glass of Sparkling Wine or a glass of Mulled Wine

A Glass of White

(Oriel College Sauvignon or Selaks Sauvignon Blanc 2009/10)

2 Glasses of Red

(Oriel College Claret or Cotes du Rhone Reserve 2008/09)

£8.46 per person

add a glass of Port to finish

Total of £10.50 per person

All prices exclude VAT