



# COCKCROFT CHRISTMAS DINNER

13 December 2018

## STARTERS

**Roast sweet potato and ginger soup** (Celery)  
**Garlic and herb croutons** (Gluten)

## MAINS

**Roast escalope of turkey with an apple and cranberry stuffing, wrapped in smoked streaky bacon served with a roast gravy, pigs in blanket and cranberry sauce**  
(Celery, gluten, sulphites)

**Salmon and prawn en croute served in a sparkling wine and chervil sauce**  
(Fish, crusta, milk, gluten, sulphites, egg)

**Parsnip and carrot rosti, topped with a chestnut and butterbean ragu**  
(Nut, celery)

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES,  
STEAMED AND ROAST POTATOES

## DESSERTS

**Steamed Christmas pudding served with brandy sauce**  
(Sulphites, gluten, egg, milk, nuts)

**Yule log with berry compote**  
(Gluten, egg, milk)

**Fresh fruit salad served with cream**  
(Milk)

**FREE FOR STUDENTS  
ON THE EAT IN  
CATERED PACKAGE**

**STARTER £1.30  
MAIN COURSE £6.60  
DESSERT £2.50  
3 COURSES £10.00**



**University of Brighton**

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