



GREYNORE CHRISTMAS LUNCH

13 December 2018

STARTERS

Honey roasted parsnip, sweet potato and ginger soup (Vegan)
Served with a **bread roll** (Gluten free roll available)

MAIN COURSE

Escalope of roast turkey filled with apricot and sage stuffing served with pigs in blankets, roast gravy, cranberry sauce and bread sauce

(Gluten free option available)

(Contains: gluten, sulphites, celery, milk)

Fillet of hake topped with an Orkney crab, lemon and herb crust served on a bed of braised leeks and pearl barley topped with a creamy prosecco and pink peppercorn sauce

(Contains: fish, shellfish, milk, gluten, celery)

Festive filo parcel filled with a wild mushroom, spinach and blue cheese ragout served with a red wine and rosemary jus

(Vegetarian, vegan option available)

(Contains: gluten, celery, milk, sulphites)

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

DESSERTS

Traditional christmas pudding served with brandy sauce

(Contains: gluten, sulphites, milk, soya)

Festive fresh fruit salad

Triple chocolate calypso torte, with a white chocolate, coffee and Tia Maria centre served with a compote of winter berries

(Contains: milk, soya, gluten, sulphites)

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



University of Brighton

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