



MITHRAS CHRISTMAS LUNCH

6 and 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)

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



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