



# SPRINTERS 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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