



Homerton College Christmas Menu 2011

£32.50 + VAT per head

To start – select 2 (1 to be a vegetarian option)

White Bean & Truffle Oil Soup (v)
(served with or without crispy Pancetta)

Traditional Gravavlax with a Citrus Vodka Vinaigrette

Duck, Pistachio & Fig Terrine with Caramelised Red Onion Chutney

Wild Mushroom & Goats Cheese Tartlet with Chive Dressing (v)

To follow – select 3 (1 to be vegetarian option)

Locally-sourced Roast Turkey served with Chestnut & Thyme Stuffing, Bacon-wrapped Chipolata & Cranberry Sauce

Over-baked Fillet of Halibut with Cherry Tomato, White Wine & Parsley

Roast Rib of Beef with Balsamic-glazed Shallots

Wild Mushroom & fresh Herb Risotto finished with a Parmesan Crisp (v)

Cashew Nut & Lentil en-croute with Roasted Plum Tomato Coulis (v)

served with seasonal vegetables and roasted potatoes

To finish – select 2

Traditional Christmas Pudding with Brandy Sauce

Black Cherry & Chocolate Tiramisu

Rhubarb Syllabub with Ginger & Almond Biscotti

Vanilla Brulée Cheesecake

Profiteroles with Banana, Toffee Cream & Rick Chocolate Sauce

Fresh Fruit Salad