Staff & Postgraduate Restaurant



AVAILABLE MONDAY - FRIDAY
4TH -15TH DECEMBER 2023 // 12:00pm - 2:00pm

ENJOY A TWO COURSE CHRISTMAS LUNCH AND A GLASS OF WINE OR ALCOHOL-FREE CHRISTMAS PUNCH

FOR ONLY £15.00pp!

Email catering@yourlsp.com with your booking requirements.

MAIN COURSE

Roast Leicestershire Turkey

Served with sage and onion stuffing, pigs in blankets, cranberry sauce and a homemade rich gravy (GF)

Beetroot and Butternut Squash Wellington

with a thyme and garlic gravy (VE)

Herb Crusted Loin of Cod

with a watercress butter cream (GF)

Rosemary and Thyme Potatoes (GF) (VE)

Parsley New Potatoes (GF) (VE)

Roasted Root Vegetables (GF) (VE)

Sprouts (GF) (VE)

Braised Red Cabbage (GF) (VE)

DESSERT TABLE

Selection of festive desserts

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Coffee or Tea

Dietary Key (V)-Vegetarian (GF)-Gluten Free (VE)-Vegan