

Staff & Postgraduate Restaurant

Christmas Lunch Menu

AVAILABLE MONDAY - FRIDAY
5TH -16TH DECEMBER 2022 // 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)

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Beetroot and butternut squash Wellington

with a thyme and garlic gravy (Vg)

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Herb crusted loin of cod

with a watercress butter cream (GF)

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Rosemary and Thyme Potatoes (GF) (Vg)

Parsley New Potatoes (GF) (Vg)

Roasted Root Vegetables (GF) (Vg)

Brussel Sprouts (GF) (Vg)

Braised Red Cabbage (GF) (Vg)

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DESSERT TABLE

Selection of festive desserts

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Coffee or Tea

Dietary Key

(V) - Vegetarian

(GF) - Gluten Free

(VE) - Vegan