

**Eagle  
& Ball**

by BCUSU

# Christmas Menu

(v) vegetarian  
(ve) vegan  
(ng) no gluten containing ingredients  
(\* ) Substitute can be used/or item removed. Please ask when booking

## Starter

**Winter Roast Vegetable Soup** (\*ve) (\*ng)

Served with a warm rustic roll & butter

**Redpepajam Chicken Wings**

Tossed in and served with a sweet chilli jam dip

**Cranberry & Brie Wonton** (v)

A trio of crisp pastry pouches filled with cranberry & creamy Brie cheese

## Main Course

All served with rosemary roast potatoes, roasted carrots & parsnips, a medley of seasonal veg & gravy (v) (\*ve)

**Hand-Carved Turkey** (\*ng)

Pigs in blankets, sage & onion stuffing

**Quorn Vegan Roast** (ve) (\*ng)

**Beef & Red Wine Pie** (\*ng)

Slowly cooked with shallots & portobello mushrooms, topped with a puff pastry lid

**Butternut Squash, Brie, Beetroot Tart** (v) (\*ng)

Butternut squash & Brie set in a truffle infused cheese sauce, in a shortcrust pastry case

## Dessert

**Christmas Pudding** (v) (\*ve) (ng)

Served with brandy sauce

**Frutti Di Bosco** (v)

Pastry case filled with patisserie cream topped with sponge and forest fruits

**Vanilla & Toffee Honey Pot Ice Cream** (v)

Topped with a layer of toffee sauce & sugar nibs

+ Complimentary mince pie  
& tea or coffee to finish (v)

*Bookings Only*

**£10 deposit per person**

**Groups who choose to have  
a 2 course meal:**

The whole group need to order either  
Starter/Main or Main/Dessert

2 Course Meal

£19.95/ Student £17.95

A delicious  
Christmas meal  
for a great  
price!

3 Course Meal

£21.95/ Student £19.95

**Click to Book a Table**

Available Monday- Friday

**From 2<sup>nd</sup> November till  
Friday 20<sup>th</sup> December**

**Eat, Drink and be Merry!**

**Book your  
Christmas meal  
now**

**We look forward  
to seeing you this  
festive season!**