



Christmas MENU

Starter

Indian Winter Soup, Sweet Potato, Lentils & Pearl Barley,
Curry Oil

Duck Terrine with Chestnuts, Redcurrant Glaze, Pumpkin
Seed & Sage Roll

Lemon & Lime Crab with Mini Crumpets, Dill Salad

Main

Roast Turkey & Ham, Cranberry & Sage Stuffing, Pigs in
Blankets, Roast Potatoes with Stock Gravy

Braised Daube of Beef with Port, Thyme & Spiced Beetroot
Aubergine, Butterbean & Olive Cassoulet, Whipped Feta
Mousse

Roasted Cod Loin with Chorizo Crumbs, Lemon Gel, Salsa
Verde


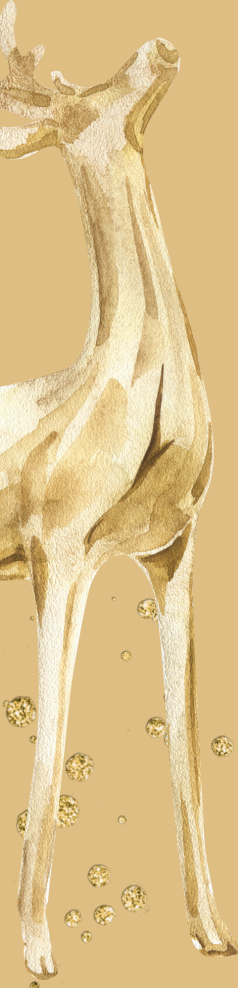
All Main Courses are served with a Panache of fresh seasonal
Vegetables & Roast Potatoes

Dessert

The Cosener's Christmas Pudding with Brandy Sauce
Chocolate Brownie Pecan Trifle with Orange Blossom
Cream

Vanilla Milk Pudding with Festive Spiced Cranberry Coulis

2 Courses - 24.95, 3 Courses - £29.95



Whilst we take every precaution to reduce the risks from cross-contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to nuts, seeds, dairy and gluten. Consequently, there may be traces of various allergens present across our product range, please speak to one of our Allergen Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.




Cosener's Christmas MENU

Welcome Drink included with your Meal



To secure your booking, a £10 non-refundable deposit is required per person for groups larger than 6 people.



Final meal choices & final payment are to be made 2 weeks before your event.



Contact us - coseners.events@stfc.ac.uk