Booking Form

Name:

| Address: |
|---|
| |
| Postcode: |
| Contact Number: |
| Email: |
| Date Required: |
| Lunch Dinner Private Dining |
| No. of places required: No. of Children in Party: |
| I enclose a cheque for £ as a non-refundable deposit |
| Cheques should be made payable to Loughborough College. |
| For other methods of payment, contact the Radmoor Centre by phone at 01509 517191 or in person. Please return the form to the Radmoor Centre Restaurant. |
| ☐ I have read and understood the terms and conditions and accept that if I make any payments by telephone, I am bound by them. |
| ☐ I want to be added to the mailing list to receive future information and newsletters from the Radmoor Centre. |
| Terms and Conditions 1. All bookings are treated as provisional and will be held for seven days until confirmed with a deposit. Bookings will be released if a deposit is not received within seven days of booking. 2. A deposit of £10.00 per person is required with each booking. All deposits are non-refundable. Refunds will not be made after the final payment is received, nor may any payment be offset against drinks or |
| other services the College provides. 3. Food and drinks can only be brought onto the College premises |

- Food and arinks can only be prought onto the College premises with prior consent. This may apply to those with specific dietary requirements.
- 4. The College management reserves the right to ask guests to leave if they feel it is necessary.
- 5. The College accepts no liability for any damage or loss to personal possessions caused on its premises. The 'premises' include all areas of the campus, including the car parks, grounds and the College buildings. Any guest(s) found to be damaging College property will be liable to pay the cost of any repair or replacement.
- If any function is cancelled through a decision made by the College, Management will provide an alternative date or refund. All details stated are correct at the time of printing but may be subject to change with prior notice. All prices are inclusive of VAT.



Christmas Luncheon

(4 Courses)

£18.00 Per Person

1st December - 18th December

STARTERS

Winter Vegetable Soup

Parsley and Kale Crumb (VE) (Contains celery)

Smoked Trout

Potato Salad, Pickled Cucumber, Horseradish Crème Fraîche (Contains egg, milk, sulphites)

Rustic Farmhouse Pork Pâté

Red Onion Chutney, Grilled Sourdough (Contains egg, sulphites, wheat, gluten)

MAIN COURSES

Ballotine of Local Roast Turkey

Cranberry Stuffing, Game Chips, Bread Sauce, Roast Jus (Contains sulphites, wheat, gluten)

Vegan Butternut Squash and Celeriac Wellington

Truffle Gravy (VE) (Contains soy, gluten, wheat)

Fillet of Seabass

Seared Fennel, Shellfish Velouté (Contains shellfish, milk)

All main courses served with Herb Roasted Potatoes, Buttered Carrots, Brussels Sprouts, Honey Roast Parsnips.

DESSERTS

Radmoor Christmas Pudding

Brandy Sauce (Contains wheat, gluten, milk, egg)

Dark Chocolate Crème Bruleé

Marinated Cherries and Shortbread (Contains milk, egg, sulphites, gluten)

Passion Fruit Mousse

Jaconde Sponge Orange Sorbet (Contains nuts, milk, egg, wheat, gluten)

Radmoor Viennese Topped Mince Pies

Tea or Coffee (Contains milk, egg, wheat, gluten)

All dishes are offered subject to availability, prices include VAT.

Some dishes may include allergens.

Please ask if you are allergic to food ingredients.

Christmas Dinner

(4 Courses)

£28.00 Per Person

4th December, 11th December, 18th December

STARTERS

Winter Vegetable Soup

Parsley and Kale Crumb (VE) (Contains celery)

Smoked Trout

Potato Salad, Pickled Cucumber, Horseradish Crème Fraîche (Contains egg, milk, sulphites)

Rustic Farmhouse Pork Pâté

Red Onion Chutney, Grilled Sourdough (Contains egg, sulphites, wheat, gluten)

Vegan Carrot and Cashew Mousse

Crudites (VE) (Contains nuts)

MAIN COURSES

Ballotine of Local Roast Turkey

Cranberry Stuffing, Game Chip, Bread Sauce, Roast Jus (Contains sulphites, wheat, gluten)

Vegan Butternut Squash and Celeriac Wellington

Truffle Gravy (VE)
(Contains soy, gluten, wheat)

Fillet of Seabass

Seared Fennel, Lobster Velouté (Contains shellfish, milk)

Braised Beef, Baby Onions and Chestnut

Mushroom Bourguignon

(Contains sulphites)

All main courses served with Herb Roasted Potatoes, Buttered Carrots, Brussels Sprouts, Honey Roast Parsnips.

DESSERTS

Radmoor Christmas Pudding

Brandy Sauce (Contains wheat, gluten, milk, egg)

God Minster Cheddar, Biscuits, and Chutney

(Contains milk, sulphites, egg, wheat, gluten)

Dark Chocolate Crème Bruleé

Marinated Cherries and Shortbread (Contains milk, egg, sulphites, gluten)

Passion Fruit Mousse

Jaconde Sponge Orange Sorbet (Contains nuts, milk, egg, wheat, gluten)

Radmoor Viennese Topped Mince Pies

Tea or Coffee (Contains milk, egg, wheat, gluten)

Join us for lunch

Book a table for lunch in January 2026 for 25% OFF your food

Please quote ref. New Year 2026





Call us on 01509 517191 or radmoor.restaurant@loucoll.ac.uk