

Christmas Luncheon (3 Courses)

£12.95 Per Person

Tuesday 27th November to Friday 21st December

STARTERS

Cream of winter vegetable soup, herb croutons.

Wild mushroom, blushed tomato and spinach tart,
soft boiled egg, pimento cream.

Compressed watermelon and feta cheese,
winter berry vinaigrette.

MAIN COURSES

Roast Leicestershire turkey, chipolata bacon roll,
herb stuffing, roast gravy.

Roast fillet of salmon, borlotti beans, gremolata.

Mushroom roasted butternut squash wellington,
smoked cheese jus.

*Carrots, crispy chestnut brussel sprouts,
herb roast potatoes, roast parsnips.*

DESSERTS

Homemade Christmas pudding brandy sauce.

Raspberry meringue pie, berry coulis.

Dark chocolate cylinder filled with a salted
caramel mousse, salted milk ice cream.

COFFEE

Freshly baked mince pies

*All dishes are offered subject to availability, prices include VAT.
Some dishes may include nuts or nut oil – please ask if you are
allergic to this or other food ingredients.*

Christmas Dinner (4 Courses)

£19.95 Per Person

Thursday 6th, 13th, 20th December

STARTERS

Cream of winter vegetable soup, herb croutons.

Wild mushroom, blushed tomato and spinach tart,
soft boiled egg, pimento cream.

Compressed watermelon and feta cheese,
winter berry vinaigrette.

Chicken liver pate, black sesame wafer,
classic Cumberland sauce.

INTERMEDIATE

Ricotta arancini with arrabiata sauce.

MAIN COURSES

Roast Leicestershire turkey,
chipolata bacon roll, herb stuffing, roast gravy.

Roast fillet of salmon, borlotti beans, gremolata.

Mushroom and roasted butternut squash wellington,
smoked cheese jus.

Daube of local game, winter roots, local Charnwood ale jus.

*Carrots, crispy chestnut brussel sprouts,
herb roast potatoes, roast parsnips.*

DESSERTS

Homemade Christmas pudding brandy sauce.

Raspberry meringue pie, berry coulis.

Dark chocolate cylinder filled with a salted caramel
mousse, salted milk ice cream.

Cheese and biscuits, grape chutney, celery.

Join us for lunch

Book a table for lunch in January & February 2019 for 25% OFF your food

Please quote ref. New Year 19



The Radmoor Restaurant is also available for private hire, catering for groups of up to 65 with menus tailored to individual requirements.

Contact us for more information and to discuss your party.

Call us on 01509 517110
or email info@radmoorcentre.co.uk

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 01509 517110 or in person. Please return form to Radmoor Centre Reception.

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 would like 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 7 days until a deposit has been received by the Centre. If no deposit is received within this time the booking will be released.
2. A deposit of £7.50 per person is required with each booking. All deposits are non-refundable. Refunds will not be made after final payment is received nor may any payment be off-set against drink or other services provided by the College.
3. Food and drinks are not allowed to be brought onto the College premises without prior consent. This may be applicable to those with specific dietary requirements.
4. The College management reserves the right to ask guests to leave if they feel it is necessary to protect the celebration of other guests. The College accepts no liability for any damage or loss to personal possession however so caused on its premises. The 'premises' includes all areas of the campus including the Car Parks, grounds and within the College buildings. Any guest(s) found to be damaging College property will be liable to pay the cost of any repair or replacement.
5. If any function is cancelled through a decision made by the College Management an alternative date or refund will be given. All details stated are correct at time of printing but may be subject to change with prior notice. All prices are inclusive of VAT.

HOW TO BOOK

PLEASE BOOK TO AVOID DISAPPOINTMENT

Confirm your booking:

To confirm a booking please complete the booking form (attached) and return it to us with your non-refundable deposit (£7.50 per person). Alternatively, payments may be made over the telephone. (Please note that terms and conditions will be taken as read and accepted with any telephone payment.)

Parties larger than 10 people are required to pre-order 7 days before your event.

Dietary Requirements:

Our menus contain vegetarian options but please make us aware when booking if you or any member of your party have any further dietary requirements and we'll be happy to try and accommodate them.

Drinks:

The Radmoor Centre has a fully licensed bar and a selection of wines will be available; these can also be pre-ordered before the event.

Contact us:

For more information about booking and our services please contact us or visit the Radmoor Centre:

info@radmoorcentre.co.uk
01509 517110

Join our mailing list at www.radmoorcentre.co.uk



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