

# 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 517191 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 £10.00 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 (£10.00 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.)

### 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 wine 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:

[radmoor.restaurant@loughcoll.ac.uk](mailto:radmoor.restaurant@loughcoll.ac.uk)  
**01509 517191**

Join our mailing list at [www.radmoorcentre.co.uk](http://www.radmoorcentre.co.uk)



Loughborough College, Radmoor Road,  
Loughborough, LE11 3BT



[facebook.com/radmoorcentre](https://www.facebook.com/radmoorcentre)



# Christmas

at the

**RADMOOR**  
RESTAURANT & BAR



011907\_07/23

## Christmas Luncheon

*(4 Courses)*

**£17.95 Per Person**

28<sup>th</sup> November – 20<sup>th</sup> December

### STARTERS

Salmon Rillettes, Lemon and Caper Mayonnaise

Pressed Ham Hock Terrine,  
Piccalilli, Gherkin, Grilled Sourdough

Local and Wild Mushrooms, Cream Stilton Sauce,  
split with a Zorri Oil, served in a Puff Pastry Shell (v)  
*(can be VE)*

### MAIN COURSES

Roast Local Turkey with All The Trimmings

Pan Seared British Hake with a Fricassee of Peas,  
Leeks and Savoy Cabbage, Truffle Oil Mash  
and Champagne Sauce

Tartlet of Courgette, Tender Stem Broccoli,  
Emmental and Mascarpone Cheese,  
Roasted Pepper Sauce (v)

*All served with Thyme Infused Roast Potatoes,  
Buttered Carrots, Honey Roasted Parsnips,  
Sprouts with Bacon and Garlic*

### DESSERTS

Radmoor Christmas Pudding with Brandy Sauce

Lemon Meringue Pie and Blackberry Sorbet

Chocolate Ganache Cake with Amarena Cherries  
and Mascarpone Cream

\*\*\*\*\*

Radmoor Viennese topped Mince Pie  
with Tea or Coffee

*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)*

**£25.00 Per Person**

30<sup>th</sup> November, 7<sup>th</sup> December, 14<sup>th</sup> December

### STARTERS

Salmon Rillettes, Lemon and Caper Mayonnaise

Pressed Ham Hock Terrine,  
Piccalilli, Gherkin, Grilled Sourdough

Local and Wild Mushrooms, Cream of Stilton Sauce,  
split with a Zorri Oil, served in a Puff Pastry Shell (v)  
*(can be VE)*

Filo Pastry Parcel of Pulled Duck,  
Basil Cream Velouté, Confit Shallot

### MAIN COURSES

Roast Local Turkey with All The Trimmings

Pan Seared British Hake with a Fricassee of Peas,  
Leeks and Savoy Cabbage, Truffle Oil Mash  
and Champagne Sauce

Tartlet of Courgette, Tenderstem Broccoli,  
Emmental and Mascarpone Cheese,  
Roasted Pepper Sauce (v)

Daube of Leicestershire Beef,  
Celeriac Purée, Red Wine Jus

*All served with Thyme Infused Roast Potatoes,  
Buttered Carrots, Honey Roasted Parsnips,  
Sprouts with Bacon and Garlic*

### DESSERTS

Radmoor Christmas Pudding with Brandy Sauce

Lemon Meringue Pie, Blackberry Sorbet

Chocolate Ganache Cake  
with Amarena Cherries, Mascarpone Cream

\*\*\*\*\*

Radmoor Viennese topped Mince Pie  
with Tea or Coffee

# Join us for lunch

**Book a table for lunch  
in January 2024 for  
25% OFF your food**

Please quote ref. New Year 2024x



**RADMOOR**  
RESTAURANT & BAR

Call us on 01509 517191 or  
[radmoor.restaurant@loucoll.ac.uk](mailto:radmoor.restaurant@loucoll.ac.uk)