



STARTERS

Chicken and Duck Terrine with Spiced Pear Chutney, Toasted Brioche and Herb Salad

Smoked Pork Belly and Black Pudding on Cauliflower Purée, Spiced Cauliflower and White Raisin Dressing

Butternut Squash Velouté with Parsley Pesto

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MAINS

Traditional Roast Turkey and all the Trimmings Slow Cooked Feather Blade of Beef with Garlic Mash, Roasted Root Vegetables and Shallot Jus Pan Fried Cod on Lentil Salad with Sweet and Sour Dressing Roasted Vegetables with Quinoa, Mushrooms, Green Beans and a Tomato Dressing

DESSERTS

Baked Pear and Almond Cheesecake, Ginger Anglaise and Hazelnut Biscuit

Spiced Panna Cotta, Citrus Shortbread and Fruit Compote

Christmas Pudding

Vegan Sticky Toffee Pear Pudding with Cinnamon Custard

Coffee or Tea and Mince Pie or choose from our Coffee Menu (Supplement - £1.50)

 $\pm 19.00~PER~PERSON$ menu may be subject to change and availability

Please speak to us regarding any allergies or dietary requirements.



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