



Christmas Menu

2019

Seafood cocktail with prawns, salmon, crab, pea mousse, dill & capers

Fig, walnut & apple tart, balsamic & thyme dressing

Purée of vegetable soup



Pan-fried salmon fillet, champ potato cake, sauce vierge & green beans

Beef cheek Bourguignon & mash potato

Roast turkey with all the trimmings & roast potatoes

Cashew nut & wild mushroom roulade, pearl barley & squash risotto



Chocolate & clementine mousse, caramelised kumquat, orange sorbet

Vanilla parfait, glazed cherries, pistachio tuile

Traditional Christmas pudding & rum sauce



Warm mince pie, and tea or coffee

£25 per person

To book contact us via:

T: 0114 260 2060

E: thesilverplate@sheffcol.ac.uk

Full payment is required for all bookings by the end of October and pre-orders are to be received by Monday 18th November. If for any reason a member of your party cannot make it on the day, we will retain £5 of the payment as a non-refundable deposit and give the remaining balance as a £20 voucher to be used at a later date.