

MENU

Christmas

2026

STARTER

Prawn and Crab Cocktail Tart

lightly spiced pomodoro mayonnaise

Pressed Pork and Chicken Terrine

celeriac remoulade, toasted sour dough croute

Confit Duck Leg

on Thai slaw with hoi-sin and plum dressing

Pumpkin and Celeriac Soup (V)

with choice of bread roll or focaccia

MAINS

Roast Turkey Breast

with traditional accompaniments

Baked Supréme of Salmon

leek, dill and wine and vermouth cream sauce

Pumpkin and Sage Wellington (V)

crepes and green peppercorn sauce

Roast Sirloin of Beef

yorkshire pudding and horseradish cream

All main courses served with:

glazed carrots, honeyed parsnips, mid-season and roast potatoes



DESSERT

Traditional Christmas Pudding

with classic rum sauce

Winter Berry Crumble Tart

with brandy infused fresh custard

Bailey's Cheesecake

with chantilly cream and chocolate sauce

British Cheese Plate

Shropshire Blue, Cheddar, Red Leicester with a red onion & marmalade relish

COFFEE

Coffee & Mince Pie

Please **advise your waiter of any allergies** or other issues you feel the kitchen should be made aware of.

We genuinely thank you for your support today, as it gives our students the real-world practice they will need in their future careers.

Academy Team.

ROYAL ACADEMY of CULINARY ARTS

The City of Liverpool College

THE ACADEMY RESTAURANT & DELI