



To start

A selection board of each starter & accompaniment to share

VEGETARIAN

Sprout bhajis, Mint Riata halloumi fries, cranberry, Rocket, pulled jackfruit tacos, picc de gallo tofu, sweet pepper & paprika spring rolls, babaganoush & za'ater flatbread

MEAT

Spiced chicken tacos, Pico De Gallo, coriander honey glazed pigs in blankets, grain mustard mayo hot beef bao bun, crisp pickled shallot, horseradish oak roast salmon, pickled vegetables, sourdough croute popcorn prawns, cocktail mayo, toasted sesame

Main course

Traditional butter Roast Turkey

roast root vegetable, crisp stuffing, carrot & swede, gravy

pan fried cod fillet

corizo, butter bean and roast red onion stew

Half roasted cauliflower (VE)

chickpea, lentil & spinach daal, coriander oil

To finish

A selection of festive desserts available

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)

Please consult with Front of House Staff if you have an allergy



Scan the QR code with your camera for more info on our themed nights!
To book

Call 01484 437019 email: landings72@kirkleescollege.ac.uk

