



## Starter

Roast parsnip soup, served with parsnip & sage crisps (V)

Baked ham hock and cheddar pot, served with crusty bread  
and tomato & chilli chutney

## Main

Traditional Roast turkey with roasted potatoes, pig in blanket,  
pork & sage stuffing and gravy

Baked salmon with a herb and lemon crust on crushed garlic new  
potatoes, served with a white wine & dill sauce

Camembert & cranberry pithivier, served with potato galette (v)

*(All mains served with seasonal vegetables)*

## Dessert

Sticky toffee Christmas pudding, served with rum sauce  
and a fruit salsa (v)

Baileys and white chocolate cheesecake, served with  
Chantilly cream and salted caramel sauce

## Mince Pies & Petit Fours



**£20.00**

(£5 non-refundable deposit per head)



Important new dietary information: the following items can be found in certain foods and may cause an allergic reaction; celery, cereals/gluten, crustaceans, eggs, fish, milk, lupin, molluscs, mustard, nuts, peanut nuts, sesame seeds, soya, and sulphur dioxide. Please ask a member of staff for further information.

**Riverside  
College**

Widnes & Runcorn