

CHRISTMAS MENU

2 courses 14.95

3 courses 16.95

STARTERS

Smoked salmon with capers and brown bread.

Cumin-roasted celeriac soup with garlic croutons. (VG)

Lamb kofta, bean stew and Tzatziki .

MAIN COURSE

Roast turkey and trimming.

Pan fried Salmon, crushed new potatoes and leeks with a chive Beurre Blanc sauce.

Stuffed Aubergine, herb cous cous and tomato sauce. (VG)

DESSERTS

Christmas pudding and brandy sauce.

Chocolate mousse, brownie pieces, orange sorbet, honeycomb shard.

Mince pies and Amaretti cream.

(V) Vegetarian (N) May contain nuts (GF) Gluten Free (DF) Dairy Free Please see your server if you have any questions on dietary requirement





Croydon
College

Bookings only

For more information or to reserve a table

Email spencer.deamer@croydon.ac.uk

Call 020 8760 5867

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