



MAIN BAR

Festive Dinner Menu

Available from Monday 28th November until Friday 16th December

Duck and Orange Pate served with oatcakes, spiced chutney,
and a salad garnish

or

Spiced Carrot Soup served with a bread roll (V, VG*, GF*)

or

Roasted vegetable, goats' cheese and pesto tartlets
served with a salad garnish (VG*)

Roast Turkey with sage & onion stuffing, chipolata sausages with bacon, roast
potatoes, and a medley of winter vegetables (GF*)

or

Festive Nut Roast served with roast potatoes and a medley of winter
vegetables and cranberry sauce (V, VG*, GF*)

or

Normandy Pork, pork steak braised in cider and garnished with apple
accompanied by roast potatoes and a medley of winter vegetables (GF*)

Traditional Christmas pudding served with Brandy Sauce (V, VG*)
(Vegan cream on request instead of Brandy Sauce)

or

Chocolate and Caramel Pyramid served with fresh fruit and cream

Two Courses £18.00 per person

Three Courses £22.00 per person

£5 non-refundable deposit and pre order per person payable at least one week in
advance

Bookings can be made via sacatering@st-andrews.ac.uk

V – Vegetarian

VG* - Vegan and GF* - Gluten Free - available if requested when ordering

If you would pre-order any drinks for your event or discuss any drinks packages
available to you, please contact sabar@st-andrews.ac.uk who will be happy to help.



MAIN BAR

Festive Lunch Menu

Available from Monday 28th November

Duck and Orange Pate served with oatcakes, spiced chutney,
and a salad garnish
£3.00

Spiced Carrot Soup served with crusty bread (V, VG*, GF*)
£3.00

Roast Turkey with sage & onion stuffing, chipolata sausages with bacon,
roast potatoes, and a medley of winter vegetables (GF*)
£7.50

Festive Nut Roast served with roast potatoes and a medley of winter
vegetables and cranberry sauce (V, VG*, GF*)
£7.50

Traditional Christmas pudding served with Brandy Sauce (V, VG*)
(Vegan cream on request instead of Brandy Sauce)
£3.00

Chocolate Fudge Yule Log served with cream and berries (V)
£3.00

V – Vegetarian

VG* - Vegan - available if requested when ordering

GF* - Gluten Free - available if requested when ordering

The page is framed by a decorative border of autumn-themed illustrations. It includes various types of leaves in shades of orange, red, and green, as well as small red berries on thin stems. These elements are scattered around the perimeter of a central light beige rectangular area where the text is located.

MAIN BAR

Thanksgiving Menu

Available from Monday 21st November to Thursday 24th November

Spiced butternut squash soup served with crusty bread.
(V, GF* VG*)

£3.00

Roast turkey served with Sage & Onion Stuffing,
Sweet Potato & Potato mash, green beans and sweetcorn,
cranberry sauce and gravy.
(GF*)

£7.50

Festive nut roast served with Sage & Onion Stuffing,
Sweet Potato & Potato mash, green beans and sweetcorn,
cranberry sauce and gravy.
(V, VG*GF*)

£7.50

Pecan pie served with whipped Cream (V)
£3.50

V – Vegetarian
VG* – Vegan on request
GF* – Gluten Free on request