



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.