

*Christmas  
2011  
Lunch & Dinner  
Menus*

Lunch: Monday to Friday 12.00pm - 1.00pm  
Dinner: Wednesday to Friday 6.30pm - 8.30pm  
Contact Ashfields Restaurant on: 01904 770253  
or email: [ashfieldsrestaurant@yorkcollege.ac.uk](mailto:ashfieldsrestaurant@yorkcollege.ac.uk)



*Ashfield Restaurant*  
*Christmas Lunch Menu*

*Appetisers*

Carrot, Honey and Ginger Soup  
Potted Duck Liver with Spiced Fig Chutney and Melba Toast  
Home Cured Gravlax with Dill Coulis and Beet Salad

*Main Courses*

Traditional Roast Turkey with Chestnut Stuffing & All The Seasonal Trimmings  
Fillet of Yorkshire Stone Bass with Wilted Spinach and Textures of Peas  
Basil Scented Pork Fillet Wrapped in Smoked Streaky Bacon with Slow Roasted Cherry Tomatoes  
Smoked Bean-Curd Bake with Mushroom and Walnut Stuffing Served with a Mulled wine reduction

*All main dishes are served with a selection of seasonal vegetables and potatoes*

*Desserts*

Traditional Christmas Pudding  
Chocolate Delice with Topsy Cherries  
Mulled Wine Poached Pears with Zabaglione

Freshly Brewed Coffee and Mince Pies

**£16.50** per person



*Ashfield Restaurant*  
*Christmas Dinner Menu*

*Appetisers*

Carrot, Honey and Ginger Soup  
Pan Fried Scallops Served with Apple Puree and Curry Oil  
Duck Liver Parfait with Soused Baby Vegetables

*Intermediate*

Kiwi and Green Tea Fizz

*Main Courses*

Traditional Roast Turkey with Chestnut Stuffing & All The Seasonal Trimmings  
Fillet of Beef with Roasted Vine Tomatoes and Mushroom Duxelle  
Supreme of Hake on a Bed of Roast Peppers with a Chorizo Crème Fraiche  
Savoury Gateaux with Rose Harissa and Haloumi filling

*All main dishes are served with a selection of seasonal vegetables and potatoes.*

*Desserts*

Traditional Christmas Pudding  
Assiette of Chocolate  
Cheese Board with Crackers and Spiced Fig Chutney  
Freshly Brewed Coffee and Mince Pies

**£20.00** per person

Have a glass of sparkling wine on arrival for an extra £2.50 per person  
(Discounted price only available when booked at the same time than the meal)

# *Christmas Dinner Menu Choice*

Dinner	Numbers	Gluten Free	Diabetic	Other
<b>Numbers in Party</b>				
Glass of sparkling wine on arrival				
Carrot, Honey and Ginger Soup				
Pan Fried Scallops				
Duck Liver Parfait				
Total				
Roast Turkey				
Fillet of Beef				
Supreme of Hake				
Savoury Gateaux				
Total				
Christmas Pudding				
Assiette of Chocolate				
Cheese Board with Crackers				
Total				
Dietary requirements				



# *Ashfields Restaurant*

**is available for hire for bookings  
of 30 or more guests.**

Please contact us on:

**01904 770253**

or email Arnoud Rustan

**[arustan@yorkcollege.ac.uk](mailto:arustan@yorkcollege.ac.uk)**

or email Ashfields

**[ashfieldsrestaurant@yorkcollege.ac.uk](mailto:ashfieldsrestaurant@yorkcollege.ac.uk)**

## Booking Form

Name of Party \_\_\_\_\_

Date of Lunch/Dinner \_\_\_\_\_

Numbers in Party \_\_\_\_\_

Address

\_\_\_\_\_  
\_\_\_\_\_

Contact Number \_\_\_\_\_

Total Deposit \_\_\_\_\_

Balance Outstanding \_\_\_\_\_

Cash       Cheque       Credit Card

Card Number \_\_\_\_\_

Issue Number \_\_\_\_\_

Valid from \_\_\_\_\_

Valid to \_\_\_\_\_

Expiry Date \_\_\_\_\_

Security No. \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

### Terms and conditions.

A deposit of £8.00 per person (for lunch) and £10.00 per person (for dinner) are required to secure your booking.

Deposits will not be refunded for any cancellations made one week prior to the date of your meal.

All cheques are to be made payable to **YORK COLLEGE.**

*Please make our team aware at booking stage of any special dietary requirements you may have. Traces of nuts may be found in some dishes, please inform a member of the team of your allergy prior to ordering.*