

RESTAURANT

1931

Christmas menu

Starters

Beef and tomato consommé

Clear, delicately flavoured beef broth infused with tomato and served with a julienne of veg

Salmon en croute

Fresh salmon fillet wrapped in puff pastry with a hint of herbs, pea puree and seasoning.

Wild Mushroom & Chestnut Pâté

Served with toasted bread and cranberry and red onion chutney

Mains

Roast Turkey

All the trimmings

Cranberry, pecan and sage nutroast

All the trimmings

Herb crusted cod loin

pomme puree, buttered greens, beurre blanc, chive oil

Dessert

Christmas pudding with brandy sauce

Rich festive pudding with dried fruits and spices, served with warm brandy sauce.

Tarte au citron with raspberries

Zesty lemon tart served with fresh raspberries and cream

Chocolate orange tiramisu

Lady fingers soaked in Kahlua, layered with chocolate orange mousse and cream cheese, finished with cocoa powder

Mince pies, tea and coffee

£18.50 per person

Food allergens: If you have any special dietary concerns, please ask a member of staff for clarification.

For bookings, please email 1931bookings@tmc.ac.uk

Opening times

Tuesday 12pm – 1.30pm | Thursday 12pm – 1.30pm, 5pm – 7pm

Christmas menu available:

Tuesday 4 December, 12pm – 1pm

Thursday 6 December, 12pm – 1pm, 5pm – 7pm

Tuesday 9 December, 12pm – 1pm

Thursday 11 December, 12pm – 1pm, 5pm – 7pm