

RESTAURANT

1931

Christmas menu

Starters

Beetroot Tart

Goats Cheese Mousse, Walnut Crumb, Herb Salad

Salmon en croute

Fresh salmon fillet wrapped in puff pastry with a hint of herbs, pea puree, spinach, lemon butter sauce

Chicken liver parfait

red onion marmalade and toast

Mains

Roast Turkey

All the trimmings

Cranberry, pecan, apricot and sage nutroast

All the trimmings

Herb crusted cod loin

Cooked en Papillote, fondant potato, asparagus, pea purée, beurre blanc, chive oil

Guinea Fowl

Guinea Fowl Supreme, Confit Leg Bon Bon, Bread Sauce, Blackberry Gel, Gougère

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 Italian meringue

Chocolate and Irish cream parfait

Chocolate parfait, Irish cream crèmeux,, espresso gel, chocolate crumb

Mince pies, tea and coffee

£20 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

Thursday 5pm – 7pm