

Academy Restaurant Christmas lunch and dinner Pre order form

If you wish to make a booking, please call the restaurant in the first instance to check availability from Wednesday 25th August 2010. Provisional bookings can be held only with a £10 deposit per person.

Restaurant bookings
Tel: **0151 252 4512**

Christopher Noone (Christmas bookings)
Academy Restaurant
Liverpool Community College
Tradewind Square, Liverpool L1 5BG

Please do not send cash
We accept credit and debit cards

All bookings require full payment and the final menu selection by **Monday 21st November 2011**

Name of organiser:

Date of event:

Contact telephone number of organiser:
.....

Number of guests in party:

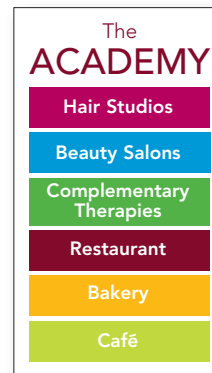
Please advise of any special requirements:
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.....
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The Academy Restaurant is just one of the departments based at Duke Street in Tradewind Square.

We offer a range of facilities for the public to use over the year including a modern array of salons offering hair, beauty and holistic therapies.

Bookings for the salons can be made directly on:
0151 252 4514

Our restaurant, food court and bakery shop offers fresh food and baked goods to the public during the academic year from September to July.



twitter 

Liverpool Community College
Tradewind Square, Duke Street, Liverpool L1 5BG
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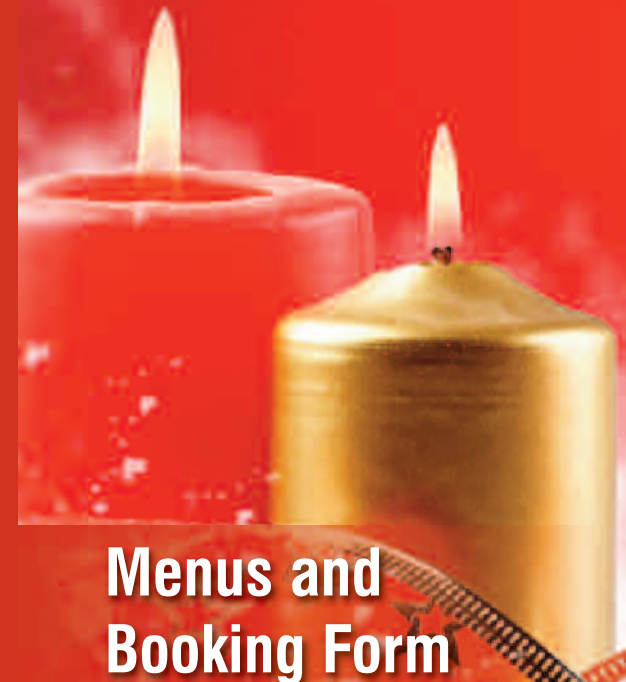
For further information contact:
www.liv-coll.ac.uk • www.facebook.com/livcoll



CHRISTMAS

at the

Academy Restaurant



Menus and Booking Form

CHRISTMAS LUNCH

£19.50 per person
from 6th Dec to 20th Dec

1.

TIAN OF SMOKED MACKEREL
with seared mackerel fillet & watercress dressing

2.

(V) DUO OF MELON WITH FRUIT SORBET

3.

HAM HOCK AND CHICKEN TERRINE
with beetroot chutney and dressed leaf

**(V) CARROT, SQUASH AND
SWEET POTATO SOUP**

1.

BAKED SALMON SUPRÉME
with fish cake and tomato dressing

2.

ROAST TURKEY BREAST
with traditional accompaniments

3.

ROAST MUSTARD GLAZED GAMMON
with honey roasted parsnips with apple and onion sauce

4.

(V) PENNE
with wild mushroom and leek

1.

STEAMED PLUM PUDDING
and rum cream sauce

2.

CRANBERRY, PEAR & CHOCOLATE TRIFLE

3.

**CHOCOLATE & MERINGUE
ICE-CREAM GATEAUX**

COFFEE AND MINCE PIES

CHRISTMAS DINNER

£23 per person
7th, 8th, 9th Dec & 14th, 15th, 16th Dec

1.

RILLETTE OF FRESH & SMOKED SALMON
with tomato and olive dressing and foccacia slice

2.

(V) DEEP FRIED CAMEMBERT
with apple, grape and celery salad

3.

CHILLI PRAWN CROSTINI
with sweet chilli and brunoise dressing

4.

**(V) CREAM OF BROCOLLI, POTATO &
STILTON SOUP**

BAKED POLLACK FILLET DUGLERE
bacon wrapped and served on wilted greens
with a white wine cream and tomato sauce

1.

ROAST TURKEY BREAST
with traditional accompaniments

2.

SEARED MEDALLION OF PORK LOIN
pear and tomato chutney, grain mustard mash
and port wine sauce

3.

BRAISED LAMB STEAK
minted pea purée and thyme roasted vegetables

4.

(V) PITHIVIER OF CREAMED VEGETABLES
creamed lightly spiced vegetables within puff pastry layers

TRIO OF SEASONAL DESSERTS (all served)
mince and almond tart, Clementine meringue,
plum pudding ice-cream

COFFEE AND PETIT FOURS

Lunch Dinner

Please tick box above and confirm date

Date of event /12/2011

Number of guests

Complete the total amount of orders for each party

Starter number 1

Starter number 2

Starter number 3

Starter number 4

Soup is served to all guests as a
middle course at lunch

Fish is served as a middle course at dinner

Main course number 1

Main course number 2

Main course number 3

Main course number 4

Lunch guests only need to select dessert

Dessert number 1

Dessert number 2