



# Festive Menu

## Two courses £15

Tapas £4.45 | Mains £11.95 | Desserts £5.50

### Tapas and appetisers

---

**Crispy smoked mozzarella bites, cranberry relish (V)**

**Pigs in blankets, English mustard dip**

**Rosemary and garlic-baked Camembert, chilli-spiced honey, focaccia croûtes (V) (+£1)**

**Roasted beetroot falafel, lime mayo (VE)**

**Pitta bread, tzatziki and hummus dips (V)**

**Marinated olives, focaccia croûtes, sundried tomato tapenade (VE)**

**Mushroom and crumbly blue arancini, truffle mayo (VE)**

### 12" Pizza

---

#### **Christmas Dinner**

Roast turkey, pigs in blankets, stuffing, blue Stilton, mozzarella, deep-fried sage

#### **Festive Vegetarian (V)**

Rosemary, red onion chutney, Wensleydale with cranberries, mozzarella, roasted brussels

### Salads

---

#### **Caesar (V)**

Crispy cos lettuce, garlic croutons, shaved parmesan, Caesar dressing

**Add crispy breaded chicken and pancetta (+£3)**

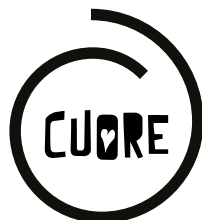
#### **Warm roasted winter vegetables (VE)**

Roast carrots, parsnips, beets, pumpkin and baby potatoes, crumbed vegan feta, balsamic glaze, rocket leaves, toasted pumpkin seeds



UNIVERSITY OF  
BIRMINGHAM

Food Fellows



# Pasta

---

## **Pigs in blankets penne**

Smoked bacon, pork sausage in a creamy parmesan and sage sauce

## **Spaghetti turkey bolognese**

Turkey and pancetta in a rich tomato, herb and vegetable ragu

## **Winter pumpkin ravioli (V)**

Roasted pumpkin, sage brown butter, toasted pumpkin seeds

# Risotto

---

## **Love them or hate them sprout risotto (VE)**

Shredded brussels, vegan cheese, rosemary, roasted chestnuts

# From the land and the sea

---

## **Chicken parmigiana**

Crispy breaded chicken escalope, tomato pizza sauce, melting mozzarella, parmentier potatoes, roasted brussels with pancetta

## **Festive fish**

Roast fillet of salmon, mini roast potatoes, shredded brussels, lobster bisque

# Desserts

---

## **Italian festive pudding**

Panettone 'bread and butter pudding', nutmeg and orange spiced cream

## **Christmas crème brûlée**

Glazed brûlée with cinnamon spiced fruits, warm mince pie

## **Warm cinnamon bun**

with gingerbread ice cream

## **Winter fruits (VE)**

soaked in spiced mulled wine, vegan vanilla ice cream



Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food, our kitchens are not a completely allergen-free environment.

V=Vegetarian | VE=Vegan

Adults need around 2000kcal per day

[Find out more](#) about allergens and nutritional information

**Last food orders are taken 15 minutes before closing. Alcohol is not on sale from 11am - 1pm.**

If you are looking to book a special event, please speak with a member of our team or call 0121 415 9997.

## **How did we do?**

[Click here](#) to let us know your thoughts

📍 Follow us **UoBFoodFellows**

---