



## Festive Lunch at The Beehive Restaurant

### STARTERS

Wild boar pate, plums, pickled vegetables, lambs' lettuce and toasted sourdough

Soup of the day with selection of artisan breads (V) (Vg)

Classic crayfish and prawn cocktail

### MAIN COURSE

Turkey dinner with all the trimmings, cranberry sauce and Turkey gravy

Whole plaice with caper, lemon and chestnut butter,  
on a bed of crispy new potatoes and green beans

Butternut squash, mushroom and spinach wellington (V) (Vg)  
with all the trimmings and marmite peppercorn sauce

### DESSERTS

Rhubarb and ginger slice berry coulis (V) (Vg) (GF)

Sticky toffee pudding cheesecake with toffee sauce (V)

Raspberry frangipane tart with berry compote (V)

2-Courses for £25.95

3-Courses for £29.95

Includes tea, filter coffee and mince pies

To book, please email [beehive@manchester.ac.uk](mailto:beehive@manchester.ac.uk)

Available from 11<sup>th</sup> November.

Tables will be asked to pre-order their choices where possible.

### Food Allergies and Intolerances

If you have a food allergy or a specific dietary requirement, please inform a member of the team. Thank you.