



CHRISTMAS LUNCH MENU

STARTERS

Winter Vegetable & Lentil Soup, Vegetable Crisps

Chicken Liver Pate, Chutney, Sourdough, Pickled Shallots

Brie & Cranberry Tartlet, Caramelised Chestnuts, Honey Dressing

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MAIN DISHES

Roast Ballotine of Turkey, Yorkshire Pudding, Fruit Stuffing,
Hog Duvet, Creamed Potatoes, Jus

Honey Glazed Loin Of Cured Pork, Yorkshire Pudding, Creamed
Potatoes, Apple, Wholegrain Mustard Velouté

Vegetable Ragout, Filo case, Creamed Potatoes, Truffle Oil

Fillet of Seabass, Broad Bean & Pea Risotto,
Crème fraiche Dressing

**All Main course accompanied by Roast Potatoes, Parsnips, Buttered
Sprouts, Carrots, Braised Red Cabbage**

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DESSERTS

Christmas Pudding, Brandy Sauce, Citrus Soaked Fruits

Iced Brown Bread Parfait, Chocolate Crèmeux,
Raspberry & Whisky Compote

Lemon Panacotta, Ginger Crumb

Yorkshire Blue, Smoked Cheddar, Chutney, Celery, Grapes,
Water Biscuits

Tea or Filter Coffee with Mince Pie £2.50 per person

Price £30.00 per person



Our Christmas Lunches begin on Tuesday 1st December

Price £30.00 per person

To secure your booking a non returnable deposit of £10.00
per person is required

The remaining balance must be paid by Friday 20th November 2026

We look forward to celebrating the festive season with you

The Open Kitchen gives catering and hospitality students valuable real-world experience. All dishes are prepared by our students under the guidance of industry professionals.

Allergen Information: Please speak to a member of staff
before ordering if you have an allergy, intolerance or dietary requirement.
All food is prepared in kitchens where allergens are present.

To book a table please email Theopenkitchen@barnsley.ac.uk or call 01226 216365



