## **Booking Form**



Name:		
Address:		
		Postcode:
Contact Numb	er:	
Email:		
Date Required	:	
Lunch	Dinner	Private Dining
No. of places required:No. of Children in Party:		
	,	<u> </u>

Cheques should be made payable to Loughborough College. For other methods of payment, contact the Radmoor Centre by phone 01509 517110 or in person. Please return form to Radmoor Centre Reception.

I have read and understood the terms and conditions and accept that if I make any payments by telephone I am bound by them.

I enclose a cheque for £...... as a non-refundable deposit

I would like to be added to the mailing list to receive future information and newsletters from the Radmoor Centre

#### Terms and Conditions

- All bookings are treated as provisional and will be held for 7 days until a deposit has been received by the Centre. If no deposit is received within this time the booking will be released.
- A deposit of £7.50 per person is required with each booking. All deposits are non-refundable. Refunds will not be made after final payment is received nor may any payment be off-set against drink or other services provided by the College.
- Food and drinks are not allowed to be brought onto the College premises without prior consent. This may be applicable to those with specific dietary requirements.
- 4. The College management reserves the right to ask guests to leave if they feel it is necessary to protect the celebration of other guests. The College accepts no liability for any damage or loss to personal possession however so caused on its premises. The 'premises' include all areas of the campus including the Car Parks, grounds and within the College buildings. Any guest(s) found to be damaging College property will be liable to pay the cost of any repair or replacement.
- 5. If any function is cancelled through a decision made by the College Management an alternative date or refund will be given. All details stated are correct at time of printing but may be subject to change with prior notice. All prices are inclusive of VAT.

## How to Book

#### PLEASE BOOK TO AVOID DISAPPOINTMENT

#### Confirm your booking:

To confirm a booking please complete the booking form (attached) and return it to us with your non-refundable deposit (£7.50 per person). Alternatively, payments may be made over the telephone. (Please note that terms and conditions will be taken as read and accepted with any telephone payment.)

#### **COVID-19 precautions\***

We have taken extensive measures to ensure the College Campus is Covid secure, serving a maximum of 36 guests and limiting tables to a maximum of 6 guests.

**PLEASE NOTE -** We'll have full track and trace at time of booking and we'll take the name, address and phone number of the person making the booking. If from more than one household then the all details will be taken on arrival.

\* Guidelines may change so please check our website for the most up to date information.

#### **Dietary Requirements:**

Our menus contain vegetarian options but please make us aware when booking if you or any member of your party have any further dietary requirements and we'll be happy to try and accommodate them.

#### **Drinks:**

The Radmoor Centre has a fully licensed bar and a selection of wines will be available; these can also be pre-ordered before the event.

#### Contact us:

For more information about booking and our services please contact us or visit the Radmoor Centre:

#### radmoor.restaurant@loucoll.ac.uk 01509 517110

Join our mailing list at www.radmoorcentre.co.uk





Loughborough College

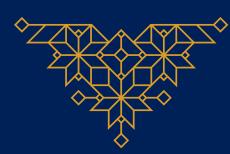


facebook.com/radmoorcentre











## Christmas Luncheon

(3 Courses)

#### £14.95 Per Person

**Tuesday 1st December to Thursday 17th December** 

## **Starters**

Lightly spiced celeriac soup served with parsnip crisps & a Stilton crumb

Salmon mi cuit served with textures of cucumber & lemon oil

Heritage beetroot & whipped goats cheese salad

## Main Courses

Roast local turkey served with chipolata bacon roll, cranberry stuffing, game chips & roast gravy

Pan seared fillet of hake served with roast vegetable ragout

Chargrilled Keralan Cauliflower served with carrot purée, heritage carrots, crispy cauliflower florets, toasted yeast flakes & Keralan oil

All served with buttered carrots, sautéed sprouts, roasted potatoes & glazed parsnips

#### Desserts

Traditional Christmas pudding served with brandy sauce

Saffron poached pear served with mulled berries & honeycomb

Warm casa luker chocolate brownie served with stem ginger ice cream



All dishes are offered subject to availability, prices include VAT.

Some dishes may include allergens.

Please ask if you are allergic to food ingredients.

## Christmas Dinner

(4 Courses)

#### £19.95 Per Person

Thursday 3rd, 10th 17th December

### **Starters**

Lightly spiced celeriac soup served with parsnip crisps & a Stilton crumb

Salmon mi cuit
served with textures of cucumber & lemon oil

Heritage beetroot & whipped goats cheese salad

Pressed guinea fowl terrine served with fig compote & piccalilli dressing

## Intermediate

Twice baked Stilton souffle served with apple chutney

## Main Courses

Roast local turkey served with chipolata bacon roll, cranberry stuffing, game chips & roast gravy

Pan seared fillet of hake served with roast vegetable ragout

Pan seared pork cutlet served with crispy sage, savoy cabbage parcel & Robert sauce

Chargrilled Keralan Cauliflower served with carrot purée, heritage carrots, crispy cauliflower florets, toasted yeast flakes & Keralan oil

All served with carrots, sautéed sprouts, roasted potatoes & glazed parsnips

## **Desserts**

Traditional Christmas pudding served with brandy sauce

Saffron poached pear served with white chocolate crémeux & honevcomb

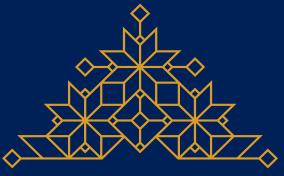
Warm casa luker chocolate brownie served with stem ginger ice cream

A selection of British cheeses served with biscuits, chutney & grapes

# Join us for lunch

## Book a table for lunch in January & February 2021 for 25% OFF your food

Please quote ref. New Year 21







Call us on 01509 517110 or radmoor.restaurant@loucoll.ac.uk