

Festival Dinner Menus at Leeds College of Music

Pre-ordering will mean your meal is guaranteed and prioritised, with a table reserved for you. If you would like to take advantage of this, please email me by **Monday 17 April** with your preferred menu option, number of diners, and time you would wish to eat dinner. Payment for food is not taken in advance. Email your booking to info@leedslieder.org.uk

£13.95 for a two course meal with a 175ml glass of wine.

Saturday 22nd April, 6.30pm-7.30pm

Starter

Homemade Leek and Potato Soup (Ve)

Or

Tomato and Goats Cheese Bruschetta (V)

Main

Beef Lasagne served with garlic bread and a side salad

Or

Vegetable Lasagne served with garlic bread and a side salad (V)

Dessert

Strawberry Cheesecake, served with vanilla ice cream (V)

Or

A selection of cheeses (V)

Sunday 23 April, 12.30pm – 2.00pm

Starter

Homemade Butternut Squash Soup (Ve)

Or

Tomato and Goats Cheese Bruschetta (V)

Main

Pan Roasted Chicken Breast in a creamy garlic sauce
(served with crushed new potatoes and green beans)

Or

Mushroom Risotto served with a side salad (V)

Dessert

Homemade Bread and Butter pudding, served with custard (V)

Or

A selection of cheeses (V)