



U3AC



Christmas Lunch

WILDWOOD

PIZZA PASTA GRILL

Wildwood Restaurant

(below the U3AC premises)

WILDWOOD

PIZZA PASTA GRILL

Monday 18 December 2023

Arrive at 12.00 noon

To be seated for 12.30 pm

**Cost: £27.95 per head for 3 courses and a glass of wine
(menu overleaf) tip not included**

**We hope you will join us and share a Christmas lunch
with other U3AC members**

Tickets will be allocated on a first-come-first-served basis,
the closing date for booking is Friday 8 December

We are sorry but refunds will not be possible after the closing date.

U3AC is not responsible for any loss, injury or damage incurred during its activities

U3AC Christmas Lunch

Monday 18 December 2023

I/We would like. . . place(s) at £27.95 each.

NAME: NAME:

ADDRESS: ADDRESS:

.....

U3AC No: Tel No: U3AC No: Tel No:

Please circle menu choices as applicable:

Starter:	1	2	3	4	Starter:	1	2	3	4
Main:	5	6	7	8	Main:	5	6	7	8
Dessert:	9	10	11	12	Dessert:	9	10	11	12

Payment to be made by Bank Transfer:

Payee: U3AC no2 account **Sortcode** 08-92-99 **Account Number** 65863363 **Reference:** your surname and Xmas lunch and send the completed form to the Office or in person by credit or debit card in the U3AC premises.

U3AC Christmas lunch

Monday 18 December 2023

Arrive at 12 noon
To be seated for 12.30pm

Wildwood Restaurant 27 -28 Bridge St CB2 1UJ

£27.95 per person

Starters

- 1 **Prawn cocktail**, tail-on black tiger prawns with avocado, lettuce and Marie Rose sauce (NG)
- 2 **Chicken liver pate** with brandy, spiced pear chutney, toasted hazelnuts and grilled sourdough bread (NGO)
- 3 **Mushroom and Buffalo mozzarella bruschetta** with balsamic glaze, crispy shallots, mixed seeds, micro cress and grilled sourdough bread (V)
- 4 **Butternut squash and ginger soup** with carrot, crème fraiche and grilled sourdough bread (V VEO NGO)

Mains

- 5 **Roast turkey breast** wrapped in Prosciutto stuffed with chestnut, onion, cranberry and pork with Dauphinoise potatoes, honey glazed root vegetables and veal jus
- 6 **Baked aubergine** with courgette, grains, chickpeas, broad beans, basil dressing and vegan crème fraiche (VE)
- 7 **Pan roasted seabass** with braised lentils, roasted courgette, baby plum tomatoes, white wine and caper sauce
- 8 **Chicken Romana** with Prosciutto crudo, Tuscan potatoes, green beans, white wine and herb sauce

Desserts

- 9 **Cookies and cream cheesecake** with chocolate sauce (V VEO)
- 10 **Tiramisu** coffee- flavoured Italian dessert (V)
- 11 **Chocolate fondant** served warm with vanilla ice-cream (V)
- 12 **Vanilla Panna cotta** with winter fruit compote (V NG)

(V) Vegetarian, (VE) Vegan, (VEO) Vegan option available, (NG) Non Gluten, (NGO) non gluten option available

Please note: Tip is not included, but we hope members will show their appreciation on the day.