

# CHRISTMAS DAY 2016

£79 per person

## Canapés

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## Starters

Butternut Squash & Chilli Soup

*Rarebit Glazed Sourdough*

Gin & Juniper Cured Sea Trout

*Herb Salad, Tonic Jelly*

Seared Scallops

*Cauliflower Purée, Cauliflower Cous Cous, Black Pudding Mousse, Winter Truffle*

Duck Parcel

*Sweet & Sour Cucumber, Soy & Sesame Dressing*

Ballotine of Goat's Cheese & Horseradish

*Black Pepper Cracker, Rocket, Soused Beetroot, Confit Beetroot, Beetroot Jelly*

Beef Carpaccio

*Chorizo & Harissa Jam, Rocket & Parmesan Salad, Truffle Oil*

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## Chilled Cucumber Soup with Lemon Crème Fraîche

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## Mains

Two Bird Roast (Turkey & Goose)

*Roast Potatoes, Stuffing, Pigs in Blankets, Sprouts with Chestnuts & Pancetta, Gravy*

Fillet of Beef Wellington

*Fondant Potato, Carrot Purée, Fried Wild Mushrooms & Spinach, Red Wine Gravy*

Venison Loin

*Potato Terrine, Celeriac Purée, Braised Red Cabbage, Glazed Pearl Onions, Port Sauce*

Salmon & Horseradish En Croûte

*Herb Buttered New Potatoes, Creamed Leeks, Salsa Verde*

Pumpkin, Sage & Pine Nut Ravioli

*Stewed Tomatoes, Shallot Cream Sauce with Bitter Coffee*

## Desserts

Christmas Pudding

*Brandy Butter*

Sticky Toffee Pudding

*Butterscotch Sauce, Vanilla Ice Cream*

Malteser & Salted Caramel Cheesecake

*White Chocolate Crumble*

Champagne & Raspberry Jelly

*Champagne Sorbet, Raspberry Gel*

Chocolate Fondant

*Passionfruit Sorbet, Toasted Coconut Tuile*

Selection of British Cheeses

*Biscuits & Chutney*

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## Tea & Coffee

Mince Pies

To Book:

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Please ask us for information about allergies & intolerances when booking.  
We are very flexible and can adapt dishes to suit all members of your party.

