

CHRISTMAS DAY 2016

£79 per person

Canapés

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Starters

Celeriac & Roasted Garlic Soup

Black Truffle, Watercress

Wild Mushroom Tortellini

Sage, Onion & Brandy Sauce

Seared Scallops

Pork Belly, Curried Butternut Squash, Hazelnuts, Apple

Duck Parcel

Sweet & Sour Cucumber, Soy & Sesame Dressing

Seared Partridge Breast

Roasted Fig, Orange, Parma Ham

Beetroot & Vodka Cured Salmon

Baby Leaf Salad, Beetroot Caviar, Lemon Oil

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Champagne Sorbet

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Mains

Two Bird Roast (Turkey & Goose)

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

Roast Rib of Beef

Beef Dripping Mash, Salt Baked Carrots & Parsnips, Greens, Ale Gravy

Herb Crusted Lamb Cannon

Lemon & Black Pepper Gnocchi, Parsley Purée, Salsify & Kale

Stuffed Whole Sea Bream

Confit Potatoes, Fennel & Citrus Salad, Chive Velouté

Butternut Squash & Sage Risotto

Chilli Oil, Squash Crisps, Parmesan

Desserts

Christmas Pudding

Brandy Butter, Winter Berry Compote

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Peanut Butter Parfait

Salted Caramel, Peanut Praline, Banana

Chocolate Fondant

Cookie Dough Ice Cream, Popping Candy, Chocolate Sauce

Baileys Crème Brûlée

Vanilla Shortbread

Selection of British Cheeses

Biscuits & Chutney

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Tea & Coffee

Mince Pies



To Book:

01480 463609

cock@cambscuisine.com

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.