

CHRISTMAS DAY 2016

£79 per person

Canapés

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Starters

Beetroot, Potato, Horseradish Soup

Pickled Apples

Wild Mushroom, Chestnut & Truffle Ravioli

White Wine Porcini Sauce

Poached Langoustines

Mussel Velouté, Tarragon Oil, Shallots

Duck Parcel

Sweet & Sour Cucumber, Soy & Sesame Dressing

Pig's Head Terrine

Apple & English Mustard Purée, Watercress

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Cherry Sorbet with Kirsch

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Mains

Two Bird Roast (Turkey & Goose)

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

Rack of Lamb

Potato Gratin, Golabki (Cabbage & Pork Faggot), Broccoli, Rosemary Gravy

Duck Breast

Duck Leg Ballotine, Celeriac Purée, Chestnut & Potato Gnocchi, Red Wine Sauce

Pan Fried Halibut

Squash Purée, Pumpkin Fondant, Braised Kale, Steamed Clams

Pumpkin & Sage Risotto

Amaretti, Parmesan (v), Espresso Jelly

Desserts

Christmas Pudding

Brandy Butter, Berry Compote

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Steamed Chocolate Pudding

Cherry & Masala Sauce, Chantilly Cream

Lemon Cheesecake

Candied Lemon, Lemon Sorbet

Cinnamon & Vanilla Panna Cotta

Stewed Cranberries, Oat Crumble

Selection of British Cheeses

Biscuits & Chutney

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Tea & Coffee

Mince Pies

To Book:

01223 833025

tickell@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.

