

# Boxing Day 2018

*At The Tickell Arms, Whittlesford*  
*3 Courses £35 per person*

## Starters

Celeriac & Truffle Soup (v)

Duck Parcel

*Sweet & Sour Cucumber, Soy & Sesame Dressing*

Maple Smoked Trout

*Lemon Crème Fraîche, Toasted Brioche, Lemon Gel*

Deville Lamb Kidneys

*Crispy Oats, Sourdough Toast*

Goat's Cheese & Beetroot Salad

*Honey Dressing, Sage Crisps*

## Mains

Traditional Roast Beef

*Roast Potatoes, Fresh Horseradish, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy*

Artichoke Tart (v)

*Roasted Artichoke & Parsnip, Thyme & Tarragon Vinaigrette, Chantenay Carrots*

Winter Squash & Ricotta Torte

*Broccoli, Fennel & Potato Gratin, Salsa Rossa*

Sea Bass Fillet

*Creamed Leeks & Peas, Parmentier Potatoes, Crisp Kale, Caper Butter Sauce*

Pan-Fried Duck Breast

*Fondant Potato, Braised Red Cabbage, Redcurrant Sauce*

Seafood & Dill Risotto

*Truffle & Creamed Leeks*

## Desserts

Traditional Christmas Pudding  
*Brandy Sauce*

Sticky Toffee Pudding  
*Toffee Sauce & Vanilla Ice Cream*

Apple & Mincemeat Strudel  
*Crème Anglaise*

Chocolate Pot  
*Salted Caramel, Crème Fraîche Chantilly*

Selection of Ice Creams & Sorbets

Selection of British Cheeses (GFO)  
*Biscuits & Chutney*

## Bookings

To book a table please contact us:  
*E: [tickell@cambscuisine.com](mailto:tickell@cambscuisine.com)*  
*T: 01223 833025*

Please contact us to view our booking  
terms & conditions.

We are flexible in catering for  
allergies & intolerances,  
please let us know when booking.

