

# Christmas Day 2018

*At The Tickell Arms, Whittlesford*  
*£80 per person*

Selection of Canapés  
&  
Glass of Blanquette de Limoux

## Starters

Spiced Carrot & Orange Soup (GFO) (DFO) (V) (VG)  
*Coriander Oil, Homemade Rosemary & Garlic Bread*

Goat's Cheese & Carrot Roulade (GF) (V)  
*Crispy Shallots, Braised Chicory, Glazed Figs*

Seared Scallops (GF) (DF)  
*Lemon & Basil Tiger Prawns, Shallot & Dill Purée, Kale, Popcorn Clams*

Duck Parcel  
*Sweet & Sour Cucumber, Soy & Sesame Dressing*

Slow Braised Rabbit & Wild Boar Loin (GF) (DF)  
*Crispy Boar Crackling, Apple & Cranberry Jam*

## Champagne Sorbet

## Mains

Turkey Crown & Smoked Duck Breast (GFO) (DFO)  
*Roast Potatoes, Purple Sage & Shallot Stuffing, Pigs in Blankets, Shredded Sprouts,  
Honey Roasted Carrots & Parsnips, Swede Purée, Turkey Gravy*

Beef Fillet  
*Chestnut Mushroom Wellington, Fondant Potato, Braised Red Cabbage, Brussel Tops, Port & Stilton Sauce*

Venison Haunch (GF) (N)  
*Quince & Cardamom Purée, Roasted Chestnuts & Bacon, Dauphinoise Potatoes, Braised White Cabbage,  
Cacao & Red Wine Sauce*

Monkfish Tail (GF) (DFO)  
*Tickell Garden Herb Gremolata, Saffron Potato Fondant, Mussels, Fennel & Parmesan Purée, Parsley Cream*

Mushroom & Squash Wellington (V)  
*Roasted Baby Vegetables, Brussel Sprouts & Chestnuts, Broccoli, Honey Glazed Carrots & Parsnips*

## Desserts

Christmas Pudding (GFO) (DFO) (N) (V) (VGO)  
*Brandy Sauce*

Sticky Toffee Pudding (GF) (V)  
*Toffee Sauce & Vanilla Ice Cream*

Apple & Mincemeat Strudel  
*Crème Anglaise*

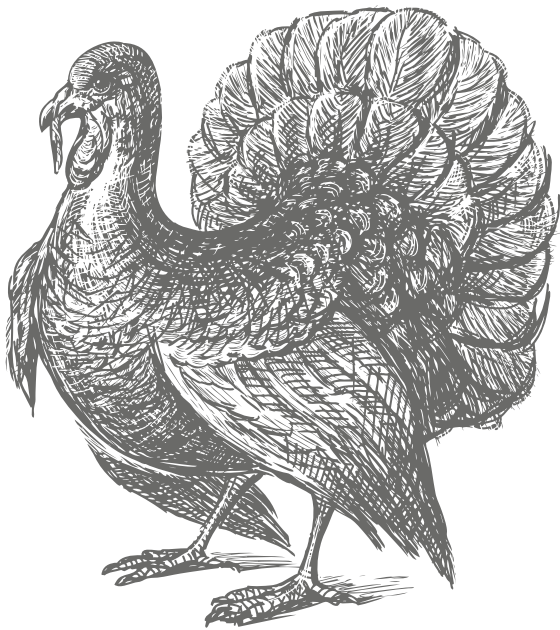
Chocolate Pots (GF) (V)  
*Kirsch Soaked Cherries, Vanilla Cream*

Poached Pear & Glazed Orange (GF) (DF) (V) (VG)  
*Dates, Figs, Orange Sorbet, Mulled Wine Syrup*

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

## Tea & Coffee

Handmade Chocolates (GF) (V)



## 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.

(GF)Gluten-Free (GFO)GF Option  
(DF)Dairy-Free (DFO)DF Option  
(N)Contains Nuts (NFO)Nut-Free Option  
(V)Vegetarian (VO)Vegetarian Option  
(VG)Vegan (VGO)Vegan Option