



CHRISTMAS GIFTS

www.cambscuisine.com/shop

Whether it's Cambscuisine Gift Vouchers or our 2019 Cheese Calendar for Wintercomfort, we have this Christmas covered! Just visit our website to purchase...

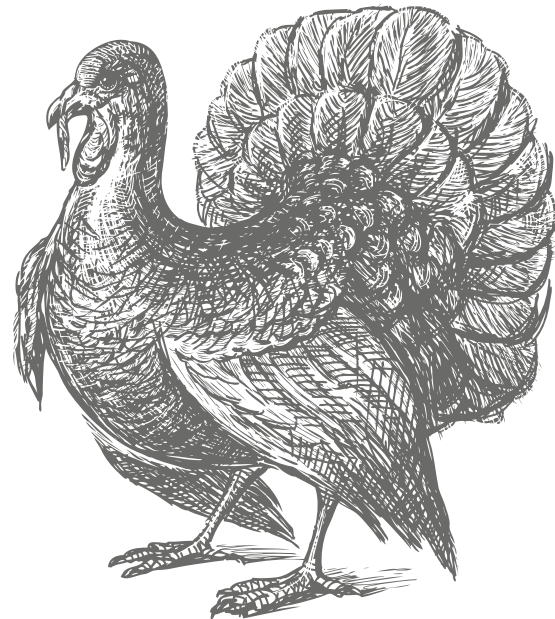


For more information on our restaurants & catering please visit:

www.cambscuisine.com

The Cock | Hemingford Grey | 01480 463609
The Tickell Arms | Whittlesford | 01223 833025
The Crown & Punchbowl | Horningsea | 01223 860643
The Three Horseshoes | Madingley | 01954 210221
The Cambridge Chop House | 01223 359506
The St John's Chop House | 01223 353110
SmokeWorks Free School Lane | 01223 365385
SmokeWorks Station Road | 01223 631627
MillWorks | www.themillworks.co.uk | 01223 367507
The Cambridge Dining Company | 01223 874333

CHRISTMAS PARTY MENU 2018



THE TICKELL ARMS

Tel. 01223 833025

Email: tickell@cambscuisine.com

1 North Road, Whittlesford, CB22 4NZ

CHRISTMAS MENU

2 Courses £25 | 3 Courses £30

For the table: Crackling with Apple Sauce £3.50 per portion

STARTERS

Spiced Parsnip & Leek Soup (GF) (DF) (V) (VG)
Truffle Oil

Duck Parcel (DF)
Sweet & Sour Cucumber, Soy & Sesame Dressing

Chicken Liver Parfait (GFO)
Fig & Orange Chutney, Toast

Beetroot Cured Sea Trout (GFO) (DFO)
Caper & Lemon Crème Fraîche, Toasted Brioche

Herb Crusted Goat's Cheese (GF) (V)
Roasted Garlic & Tomato

MAINS

Roast Turkey (GFO) (DF)
*Roast Potatoes, Sage & Apricot Stuffing, Pigs in Blankets, Sprouts,
Carrot & Swede Mash, Honey Roast Parsnips, Turkey Gravy*

Slow-Cooked Blade of Beef (GF)
Dauphinoise Potatoes, Savoy Cabbage, Juniper Sauce

Wild Boar Loin Steak (GF)
Cider Sauce, Apple & Onion Confit, Red Cabbage, Potato Fondant

Sea Bass Fillet (GF)
White Bean Cassoulet, Baby Spinach, Crayfish & Caper Butter

Winter Squash Ricotta Torte (V)
Stem Broccoli, Fennel & Potato Gratin, Salsa Rossa

Beetroot & Root Vegetable Hash (GF) (DFO) (V)
*Poached Duck Egg, Cauliflower & Horseradish Cheese,
Sprout Leaves, Rainbow Chard*

Please mention any allergies & intolerances 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

PUDDINGS

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

Sticky Toffee Pudding (GF) (V)
Toffee Sauce, Vanilla Ice Cream

Apple & Mincemeat Strudle
Crème Anglaise

Chocolate Pot (GF) (V)
Kirsch Soaked Cherries, Vanilla Ice Cream

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

Selection of British Cheeses (GFO)
Chutney, Grapes, Celery & Biscuits

PARTY BOOKINGS

- This menu is available from Monday 26th November through to Monday 24th December 2018 excluding Sunday lunchtimes.
- Maximum party size on Saturday evenings is 10.
 - This menu is available for pre-booking only.
- A £20 deposit is required per person when booking.
- Deposits are non-refundable. Bookings cannot be confirmed until the deposit is received.
- Food orders are to be confirmed two weeks in advance of the party date.
- A discretionary service charge of 10% will be added to the bill for parties of 6 or more.
 - One payment per party please.

CHRISTMAS OPENING TIMES

Christmas Day : Lunch 12-1.30pm Pub 12-2pm
Boxing Day : Lunch 12-4pm Pub 12-4pm
1st January : Lunch Service Only 12-3pm
6th January : Closed