



FESTIVE MENU

STARTERS

ROAST TOMATO AND RED PEPPER SOUP, HOMEMADE SOURDOUGH

CITRUS CURED SALMON, BEETROOT ORANGE AND YOGHURT

CHICKEN LIVER PATE, PLUM CHUTNEY, GOLDEN RAISINS ALMONDS



MAIN COURSE

ROASTED NORFORK TURKEY, ROAST POTATOES, BRAISED RED CABBAGE, GLAZED ROOT VEGETABLE,
CHIPOLATAS STUFFING

PAN SEARED SALMON FILLET, BUTTERED NEW POTATOES

CREAMED CABBAGE AND MUSSELS

OPEN TART OF ROASTED VEGETABLE AND GOATS CHEESE, ROAST POTATOES AND GREENS

SEARED BREAST OF DUCK, FONDANT POTATO, BRAISED RED CABBAGE, GLAZED ROOT VEGETABLES



DESSERTS

HOMEMADE CHRISTMAS PUDDING, BRANDY CUSTARD

WHITE AND DARK CHOCOLATE CHEESECAKE, ORANGE ICE CREAM

CAMBRIDGE BURNT CREAM (AKA BRULEE) BRANDYSNAP BASKET, RASBERRY SORBET

