



Christmas Day 2022

Glass of bubbles on arrival
Smoked aubergine baba ganoush with grilled foccacia & pomegranate salsa

Starters

Truffle goats cheese mousse & shallot tart | v n
figs brulee, heritage beetroot & candied walnuts

Cambridge Gin and dill home cured salmon
compressed cucumber, burnt apple & black rouille

Maple roasted parsnip & chestnut soup | v ve gf*
parsnip crisps & truffle oil

Mains

Roast turkey with smoked bacon & apricot stuffing | gf
sunshine mash, seasonal honey roasted vegetables,
pigs in blankets & rosemary gravy

Pan roasted Venison haunch | gf
crispy ras el hanout cavolo nero, pickled black berries,
sweet potato fondant and cauliflower puree & pan jus

Baked Stone Bass | gf
black ink, crab & broad bean risotto, creme fraiche,
crispy leek and gremolata

Grilled herb polenta | v ve gf
wild mushroom ragu, courgette flower tempura &
basil oil

Dessert

Grand Marnier & chocolate truffles | gf v
accompanied by a choice of shot

Pear belle Helene & raspberry crumble | gf v ve*
with white chocolate & crème anglaise

Selection of cheese | v
biscuits, grapes & onion chutney

Christmas pudding | gf v ve*
serve warm with brandy sauce

Tea or Coffee

& a warm mince pie

£95 per person for 3 course meal

+ 10% service charge

Allergens: please let us know of any allergies or dietary requirements before ordering.

* indicates dishes that can be made suitable for dietary needs