



CHRISTMAS DAY

£85 per person | £40 Child (under 12)

STARTER

CAMBRIDGESHIRE GAME TERRINE - WITH SPICED PLUM CHUTNEY, BRIOCHE & SALAD

ROASTED PARSNIP & LOCAL APPLE SOUP - WITH PARSNIP CRISPS, TRUFFLE OIL & TOAST  

SMOKED SALMON & PRAWN COCKTAIL - BLOODY MARY SAUCE & PICKLED CUCUMBER 

WILD MUSHROOM & GOATS CHEESE TART - THYME PASTRY, CARAMELISED ONIONS & BALSAMIC GLAZE 

MAIN

AGED BEEF WELLINGTON - PRIME BRITISH BEEF FILLET, WILD MUSHROOM DUXELLES, PROSCIUTTO, CRISP PUFF PASTRY & RED WINE JUS

TRADITIONAL FREE-RANGE ROAST TURKEY - WITH SAGE & ONION STUFFING, PIG IN BLANKET, CRANBERRY SAUCE AND RICH ROASTING GRAVY 

BOTH SERVED WITH ROAST POTATOES, MAPLE-GLAZED PARSNIPS, BRUSSEL SPROUTS WITH CHESTNUTS & HONEY-ROASTED CARROTS

PAN-SEARED FILLET OF SEA BASS - WITH SAFFRON POTATOES, BUTTERED LEEKS AND BROWN SHRIMP & CAPER BUTTER 

FESTIVE NUT ROAST & CRANBERRY WELLINGTON - WITH GLAZED ROOT VEGETABLES, ROASTED POTATOES AND RICH VEGETABLE GRAVY 

DESSERT

TRADITIONAL CHRISTMAS PUDDING - RICH BRANDY SAUCE, REDCURRANT GARNISH 

DARK CHOCOLATE & ORANGE TORTE - CLOTTED CREAM, CANDIED ORANGE PEEL  

SPICED WINTER BERRY PAVLOVA - MULLED WINE SYRUP, VANILLA CREAM  

LOCAL BRITISH CHEESE BOARD - SELECTION OF REGIONAL CHEESES, ARTISAN CRACKERS, GRAPES, AND HOMEMADE CHUTNEY (£4 SUPP.)  

A non-refundable deposit of £20 per person is required to confirm your booking

Available on request:



Vegetarian



Vegan



Gluten Free