



CAMBRIDGE
DINING C^o

CHRISTMAS PARTY

Rosemary & Sea Salt Focaccia
Whipped Butter

STARTER

Flaked Smoked Trout
Horseradish Crème Fraiche, Toasted Muffin,
Cucumber & Hot Gooseberry Chutney

Confit Chicken & Herb Terrine
Winter Remoulade, Caramelised
Apricot Purée & Savoury Granola

Roasted Harlequin Squash
Burrata, Glazed Figs, Puffed Rice
& Agro Dolce Dressing (v)

Roasted Harlequin Squash
Glazed Figs, Braised Chicory, Puffed Rice
& Agro Dolce Dressing (vg)

MAIN COURSE

Roast Turkey
Pigs in Blankets, Port Cranberry Gel,
Fricassee of Greens & Roasted Potatoes

Dill & Tarragon Crusted Cod
Smoked Garlic New Potatoes, Confit Leeks
& Ajvar Pepper Emulsion

Sweet Potato & Quince Pithivier
Celeriac Puree, Roasted Heritage Carrots,
Fricassee of Greens & Roasted Potatoes (vg)

DESSERT

Ginger Parkin
Caramelised Pear & Salted Toffee Sauce (v)

Cherry & Chocolate Tartlet
Morello Cherries & Vanilla Cream (v)

Caramel Poached Pineapple
Coconut Yoghurt, Pink Peppercorns &
Pistachio Praline (vg)