



CAMBRIDGE
DINING CO

CHRISTMAS PARTY

Stir Bakery Sourdough Bread
Whipped Salted Butter

STARTER

Salmon Gravavlax
Saffron Aioli, Pickled Cucumber, Mouli Salad
& Watercress (gf) (df)

Venison & Beef Shin Terrine
Pickled Cucumber, Crispy Onion, Fig Jam
& Dijon Mayonnaise (df)

**Salt Baked Beetroot
& Whipped Goats' Curd**
Chicory, Walnuts & Balsamic (v) (gf)

MAIN COURSE

Turkey Breast, Sage Stuffing & Bacon Roulade
Pig in Blanket, Carrot & Thyme Pureé (gf) (df)

Baked Salmon Fillet
Basil Oil, Pea & Lovage Pureé (df)

Sweet Potato, Celeriac & Kale Wellington
Carrot Pureé, Kale & Pine Nut Pesto (vg) (df)

SIDES

Traditional Roast
Potatoes (vg) (gf) (df)

Tenderstem Broccoli, Hispi
Cabbage, Savoy Cabbage, Toasted
Seeds & Garlic Oil (vg) (gf) (df)

Maple Glazed Carrots
& Parsnips (vg) (gf) (df)

DESSERT

Sticky Toffee Pudding
Ginger Oat Crumble, Butterscotch & Caramel Cream

Dark Chocolate Tartlet
Blackberries & Pistachio Biscotti
(vg option) (gf) (df)

Passionfruit Creme Brûlée
Passionfruit Gel, Popping Candy
& White Chocolate (gf)