

Christmas Day 2019

At The Tickell Arms, Whittlesford
£80 per person

Selection of Canapés & Glass of Blanquette de Limoux

Starters

Rabbit & Pear Terrine (GFO) (DFO)
Spiced Sultana Purée, Brioche Crispbread

Pan-Fried Partridge (GF) (DFO)
Potato Galette, Spinach Purée, Horseradish Crisp

Poached Lobster Tail (GF) (DF)
*Chilli Jelly, Celeriac & Rosemary Purée,
Fried Lobster Roe*

Seared Scallops (GF) (DFO)
*Pancetta Shards, Sage Purée, Cauliflower Popcorn,
Thyme Sauce*

Breaded Cinnamon Tofu (GF) (DF) (V & VG)
Pickled Mouli, Sweet Potato, Chilli, Grilled Chicory

Winter Vegetable Stew (GF) (DF) (V & VG) (N)
Chestnut & Rosemary Bon Bon

Champagne Sorbet

Mains

Roast Turkey (GFO) (DF) (N)
*Pigs in Blankets, Sage & Apricot Stuffing, Braised Red Cabbage, Chestnut Brussel Sprouts,
Roast Potatoes, Red Wine Gravy*

Halibut Supreme (GF) (DFO)
*Truffled Leek, Grilled Artichoke, Squash Fondant,
Crab Bisque*

Whole Dover Sole (GF) (DFO)
*Saffron Potatoes, Buttered Kale, Lemon & Dill
Butter Sauce*

Fillet Steak (GF) (DFO)
*Celeriac Fondants, Braised Red Cabbage, Spouting
Broccoli, Bone Marrow Sauce*

12oz Pork Cutlet (GF) (DFO)
*Slow Cooked Red Onion, Dauphinoise Potato,
Apple & Onion Purée, Red Wine Sauce*

Root Vegetable Wellington (V)
*Spouting Broccoli, Confit Garlic & Onion,
Mashed Potato, Rosemary Sauce*

Charred Heritage Carrots (GF) (DF) (V&VG) (N)
*Purple Cauliflower, Carrot Purée, Roast Turnip,
Toasted Hazelnuts, Tarragon Velouté*

Desserts

Christmas Pudding (GFO) (DFO) (V) (VGO) (N)
Brandy Sauce, Vanilla Ice Cream

Whisky & Almond Parfait (V) (N)
Whisky Tuile, Date Purée, Date Sponge

Chocolate Délice (GF) (V)
Passion Fruit Sorbet, Caramelised Banana, Chocolate Crumb

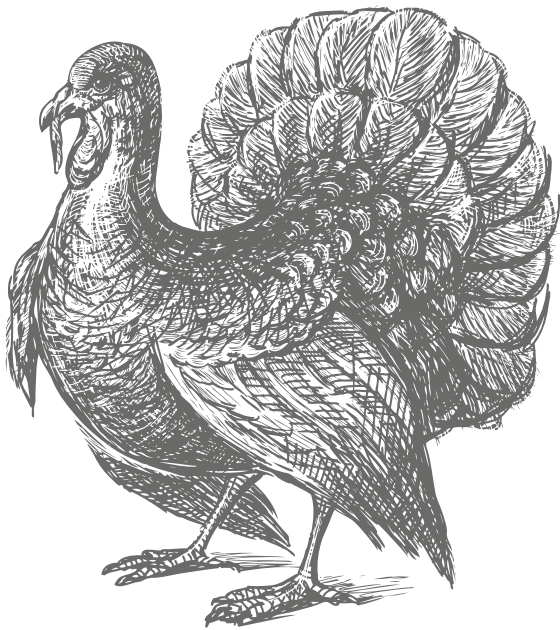
Pear & Five Spice Strudel (V)
Crème Anglaise, Poached Pear

Lemon Tart (V)
Candied Lemon, Crème Fraîche, Boozy Fig

Selection of British Cheeses (GFO)
Celery, Fig, Apple Chutney, Biscuits & Grapes

Tea & Coffee

Handmade Chocolates (GF) (V)



Bookings

For all bookings & enquiries, please email:

bookings@cambscuisine.com

Please contact us to view our booking terms & conditions.

We are flexible in catering for allergies & intolerances, please let us know when booking.

(GF) Gluten-Free (DF) Dairy-Free

(V) Vegetarian (VG) Vegan

(N) Contains Nuts

(O) Indicates an option is available without the allergen.