CAMBRIDGE
COUNTRY CLUB

Cream of Roasted Jerusalem Artichoke (V/DFO/GFO)
Purple Carrots, Thyme-Infused Hot Honey

Pork Pâté en Croûte
Fig & Miso Chutney, White Radish & Pommery Mustard Remoulade

Scottish Oak Smoked Salmon Terrine (GFO)
Clementine & Dill, Redcurrant Melba Toast & Pomegranate Molasses

Crispy Goat's Cheese Croquette (V)
Caramelised Red Onion & Stout Mousse, Beetroot, Orange and Lavender Caviar

~

Roasted Breast of Turkey (V/DFO/GFO)
Sage & Apricot Stuffing, Pancetta, Goose Fat Roasted Potatoes, Honeyed Parsnips,
Pigs in Blankets, Carrots, Bacon Creamed Brussels Sprouts & Red Wine Gravy

Thyme-Infused Roasted Butternut Squash & Pumpkin Tart (V/DFO)
Chestnuts & Creamed Leeks, Micro Leaf Salad, Roasted Cherry Tomato on the Vine & French Dressing

Beetroot & Dill Infused Scottish Salmon Steak (GF/DFO)
Potato Gratin, Sautéed Chestnuts, Brussels Sprouts & Beurre Blanc Sauce

Slow-Braised Blade of Beef (GFO/DFO)
Creamy Pommery Mustard Mash, Roasted Baby Vegetables & Drambuie Gravy

~

Hennessy-Infused Christmas Pudding (V/DFO)
Caramel Cream & Hazelnut Crisp

Chocolate & Hazelnut Torte (V)
Amaretto Mascarpone & Berry Compote

Sicilian Lemon Posset (V,GFO)
Raspberry Coulis & Almond Biscotti

Winter Berry Poached Pear (VE,DF,GFO)
Pimm's Gel, Italian Meringue & Granola Crumb

CAMBRIDGE
COUNTRY CLUB