FESTIVE MENU

2 courses £29.95 3 courses £32.95

STARTERS

Spiced Butternut Soup sautéed wild mushrooms, aged olive oil (gî, vg available)

Scottish Smoked Salmon pickled cucumber & fennel salad, sumac crème fraiche (gî available)

Chicken & Ham Hock Terrine spiced fruit chutney, toasted sourdough, herb salad (gf available)

Crispy Brie Bites roast garlic mayo, red pearls, tendril pea shoots & aged balsamic glaze (v)

MAINS

Roast Breast & Slow Cooked Leg of Turkey pork & apricot stuffing, garlic & thyme roast potatoes, chestnut shredded sprouts, glazed parsnips & carrots, braised red cabbage, pigs in blanket & gravy (gî available)

Pan Fried Sea Bass brown shrimp & caper butter, herb crushed potatoes, torched vine tomatoes, tender stem & tendril pea shoots (gf)

Slow Cooked Sirloin of Beef horseradish mash, glazed parsnips & carrots, tender stem & red wine jus (gf)

Vegan Wellington roast butternut squash, chickpea, sweet potato, walnuts & smoked red pepper, tomato & thyme sauce (vg)

DESSERTS

Classic Christmas Pudding brandy sauce, fresh berries & hazelnut crumb (v)

Chocolate & Orange Tart creme fraiche & mixed berry compote (vg available)

Mulled Wine Posset spiced cream, orange & pistachio biscotti (v)

Selection of British & Continental Cheese chutney, crackers & grapes (v, gf available)



GUEST

Please fill in the name of diner & indicate if they require the gluten free or vegan options on the menu. Then scan & return to <u>info@thecambrialondon.co.uk</u> or hand to a member of staff.

NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	PARTY NAME: EMAIL: TEL: PARTY DATE: PARTY TIME: TWO COURSES @ £29.95: THREE COURSES @ £32.95:	
VG GF	VG GF	VG GF	VG GF	VG GF	VG GF	VG GF	VG GF	VG GF	VG GF	TOTAL TO PAY: DEPOSIT: LEFT TO	PAY
	SE TI	L – L СК ТС) INDI	CATE	FOOE) CHO	ICES.	EG: 6	7		
										SPICED BUTTERNUT SOUP, SAUTÉED WILD MUSHROOMS, AGED OLIVE OIL (gf, vg available)	
										SCOTTISH SMOKED SALMON, PICKLED CUCUMBER & FENNEL SALAD, SUMAC CRÈME FRAICHE (gî available)	STA
										CHICKEN & HAM HOCK TERRINE, FRUIT CHUTNEY, TOASTED SOURDOUGH, HERB SALAD (gî available)	STARTERS
										CRISPY BRIE BITES, ROAST GARLIC MAYO, RED PEARLS, TENDRIL PEA SHOOTS & AGED BALSAMIC GLAZE (v)	
										ROAST BREAST & SLOW COOKED LEG OF TURKEY, SAGE & ONION STUFFING, GARLIC & THYME ROAST POTATOES, CHESTNUT SPROUTS, GLAZED PARSNIPS & CARROTS, RED CABBAGE, PIGS IN BLANKETS & GRAVY (gî available)	
										PAN FRIED SEA BASS, BROWN SHRIMP & CAPER BUTTER, HERB CRUSHED POTATOES, TORCHED VINE TOMATOES, TENDER STEM & TENDRIL PEA SHOOTS (gî) SLOW COOKED SIRLOIN OF BEEF, HORSERADISH MASH,	MAINS
										GLAZED PARSNIPS & CARROTS, TENDER STEM & RED WINE JUS (gî) VEGAN WELLINGTON, ROAST BUTTERNUT SQUASH, CHICKPEA,	
										SWEET POTATO, WALNUTS & SMOKED RED PEPPER, TOMATO & THYME SAUCE (vg)	
										CLASSIC CHRISTMAS PUDDING, BRANDY SAUCE, FRESH BERRIES & HAZELNUT CRUMB (V) CHOCOLATE & ORANGE TART, CRÈME FRAICHE & MIXED	DES
										BERRY COMPOTE (vg available) MULLED WINE POSSET, SPICED CREAM, ORANGE & PISTACHIO BISCOTTI (v)	DESSERTS
										SELECTION OF BRITISH & CONTINENTAL CHEESE, CHUTNEY, CRACKERS & GRAPES (v, gî option)	

 $\underline{$ \$ 10 per head deposit to be made when booking is placed. All deposits are deducted from your bill at time of payment. Cancellations must be made within 14 days of your reservation to secure a refund of your deposit.