

THE CAMBRIA
FESTIVE MENU
2024

2 courses £30
3 courses £34.95

STARTERS

Roasted Winter Vegetable Soup
aged olive oil (vg, gf)

Scottish Smoked Salmon
pickled beetroot & cucumber salad, sumac crème fraiche, brown bread
(gf available)

Chicken & Smoked Ham Hock Terrine
piccalilli, toasted brioche (gf available)

Crispy Brie Bites
cranberry mayo, tendril pea shoots (v)

MAINS

Herb Roasted Norfolk Turkey
pork & apricot stuffing, garlic & thyme roast potatoes,
shredded bacon sprouts, glazed parsnips & carrots, braised red cabbage,
pigs in blanket & gravy (gf available)

Pan Fried Sea Bass
lemon & caper butter sauce, herb crushed potatoes, tomato fondue, tender
stem & tendril pea shoots (gf)

Slow Cooked Sirloin of Beef
horseradish mash, garlic French beans,
& red wine jus (gf)

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

DESSERTS

White Chocolate & Raspberry Cheesecake
raspberry sauce & crushed pistachio (v)

Classic Christmas Pudding
brandy sauce (v)

Warm Chocolate Fondant
clotted cream ice cream (v)

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