



CLARE HALL CAMBRIDGE

Christmas Menu

Starter

Choice of one of the following

Carrot and golden beetroot soup, balsamic glaze and vegetable crisps (*Vegan*)

Baked brie, garlic, rosemary, cranberry and toasted bruschetta

Duck parfait with a duck, ginger and mandarin croquette,
served with pomegranate chutney and toasted bread

Main course

Choice of one of the following

Mushroom, walnut, sage and parsnip wellington (*Vegan*)

Turkey breast, smoky bacon lattice, pork, sage, porcini and garlic stuffing
Porchetta, plum and sage, ginger marmalade glaze

Seared Scottish salmon, lemon and basil crust

Each main course comes with the following (Vegan options available)

Polenta and confit garlic roasted potatoes, pigs in blankets with marmalade glaze, Brussel sprouts with
crispy onions, lemon and soft herb crumb, crushed roots with walnut and mace butter

Fish option served with the following

Watercress crushed new potatoes, smoky grilled greens and lemon dressing

Dessert

Choice of one of the following

(Vegan options available on request)

Sticky carrot and date toffee pudding with brandy cream

Belgium dark chocolate panettone bread-and-butter pudding, cinnamon and orange crème anglaise

Gingerbread panna cotta and mandarin salted caramel sauce

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Fairtrade tea and coffee with mince pies

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Christmas crackers and napkins included