

Christmas Day 2019

At The Cock, Hemingford Grey

£80 per person

**Selection of Canapés
&
Glass of Blanquette de Limoux**

Starters

Seared Scallops (GF)

Mushroom Velouté, Prosciutto Crisp, Pickled Shimeji

Goat's Cheese, Fig & Onion Tart (V)

Parmesan Pastry, Crisp, Black Truffle

Venison Carpaccio (GF)

Parsnip Purée, Black Garlic Emulsion, Baby Beets, Parmesan

Duck Parcel (DF)

Sweet & Sour Cucumber, Soy & Sesame Dressing

Parsnip & Coconut Soup (GF) (DF) (V & VG) (N)

Parsnip Bhaji, Curry Oil

Homemade Infused Gin or Cordial

Mains

Three Bird Roast: Turkey, Goose & Duck (DF)

Roast Potatoes, Cranberry Stuffing, Glazed Baby Vegetables, Gravy

Venison (GF) (N)

Quince, Celeriac Purée, Chestnuts, Wild Mushrooms

Turbot (GF)

Braised Fennel, Rainbow Chard, Yuzu Curd, Cockles

Beetroot & Squash Wellington (DF) (V & VG)

Sprouting Broccoli, Roast Potatoes, Vegan Gravy

Desserts

Christmas Pudding (GFO) (DFO) (V) (VGO) (N)
Zabaglioni

Peanut Butter & Banana Parfait (GF) (V) (N)
Chocolate Soil, Glazed Banana, Rum Caramel

Panetonne Bread & Butter Pudding (V)
Clementine Ice Cream

Chocolate Mousse (GF) (DF) (V & VG)
Grilled Pineapple, Passion Fruit, Chocolate Crumb

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

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.