



CHRISTMAS GIFTS

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Whether it's Cambscuisine Gift Vouchers or our 2020 Pancake Recipe Calendar supporting Wintercomfort for the Homeless, we have this Christmas covered! Just visit our website to purchase...



For more information on our restaurants & event catering please visit:

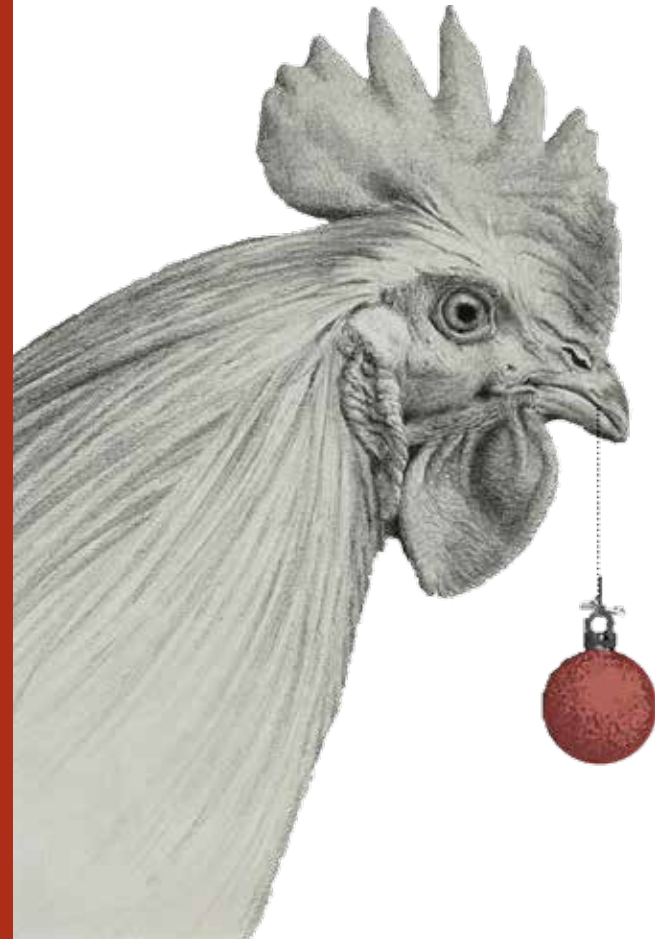
www.cambscuisine.com

To book a table and for all Christmas enquiries please email our bookings team detailing:

- which restaurant you wish to book
- number of people in your party
- preferred date and time
- your contact details

E: bookings@cambscuisine.com

CHRISTMAS PARTY MENU 2019



THE COCK

47 High Street, Hemingford Grey, PE28 9BJ

For all enquiries & bookings please email:
bookings@cambscuisine.com

CHRISTMAS MENU

2 Courses £25 | 3 Courses £30

For the table: Crackling with Apple Sauce £3.50 per portion

STARTERS

Chicken & Pistachio Terrine (GFO) (N)
Spiced Pear Chutney, Toast

Duck Parcel
Pickled Cucumber, Sesame Spiced Sultana Purée

Lentil Salad (GF) (DFO) (V) (VGO)
Goat's Curd, Roast Beetroot, Beetroot Purée, Watercress

Stilton, Wild Mushroom & Artichoke Tart (V)
Braised Leek, Shallot Dressing

Crayfish Salad (GF) (DF)
Avocado, Mooli, Rocket Pepper Purée

Celeriac & Truffle Soup (GF) (DF) (V & VG) (N) (NFO)
Roast Chestnuts, Sage Oil

MAINS

Roast Turkey (GFO) (DF)
*Roast Potatoes, Sage & Apricot Stuffing, Pigs in Blankets, Sprouts,
Carrot & Swede Mash, Honey Roast Parsnips, Turkey Gravy*

Celeriac Steak (GF) (DF) (V & VG)
Roast Parsnips & Carrots, Swede Purée, Wild Mushrooms, Watercress

6oz Venison Haunch (GF)
*Garlic Fondant Potato, Caramelised Parsnips, Cavolo Nero,
Red Wine Sauce*

Slow Cooked Beef Cheek (GF) (DFO)
*Celeriac Purée, Potato Terrine, Kale, Baby Carrots, Onion Ring,
Red Wine Sauce*

Hake Fillet (GF)
*Saffron Crushed New Potatoes, Tenderstem Broccoli,
Caper & Lemon Butter*

Chestnut Gnocchi (GF) (DF) (V & VG) (N)
Roasted Squash, Butternut Squash Broth, Crispy Sage, Vegan Parmesan

PUDDINGS

Christmas Pudding (GFO) (DFO) (V) (VGO) (N)
Brandy Sauce

Sticky Toffee Pudding (GF) (V)
Toffee Sauce, Vanilla Ice Cream

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

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

Panettone Bread & Butter Pudding (V)
Clementine Ice Cream

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

PARTY BOOKINGS

- This menu is available from Monday 25th November to Tuesday 24th December 2019 excluding Sunday lunchtimes.
- Maximum party size on Saturday evenings is 10.
 - This menu is available for pre-booking only.
- A £10 deposit is required per person. Deposits are non-refundable. Bookings cannot be confirmed until the deposit is received.
- Food orders are to be confirmed two weeks in advance of the party date.
 - A discretionary service charge of 10% will be added to the bill for parties of 6 or more.
 - One payment per party please.

CHRISTMAS OPENING TIMES

Christmas Day : Lunch 11.30am-1.30pm

Pub 12-2pm

Boxing Day : Lunch 12-4pm Pub 12-4pm

1st January : Lunch Service Only 12-3pm

5th January : Lunch Service Only 12-3pm

6th January : Closed

Please mention any allergies & intolerances when booking.
(GF)Gluten-Free (DF)Dairy-Free (V)Vegetarian (VG)Vegan
(N) Contains Nuts (O) Indicates an option is available without the allergen.