



## Christmas Menu

Please choose 1 dish from each category

### Starters

- Smoked Pigeon with Apple & Walnut Salad & Beetroot Purée (E,Mu,Su,N)
- Chapel & Swan Smoke Salmon, Avocado & Cucumber Salsa with Dill Sauce (F,Su,Mu)
- Italian Style Roasted Peppers with Tomato, Anchovies, Capers & Mozzarella (v) (F,M)
- Prosciutto, Fig & Mint Crostini with a Rocket & Parmesan Garnish (G,M)
- Vegan Cumin Roasted Pumpkin & Chestnut Soup (vg) (C,N)
- Smoked Trout with Watercress Purée and Potato and Egg Salad (E,F,Mu)
- Smoked Duck, Pickled Cucumber & Harissa Bean Purée (So,Su)
- Honeyed Pear & Goats Cheese Tartine (M,G,Su)
- Halloumi, Melon & Mint Salad (v) (M)

### Main Course

- Traditional Roast Norfolk Turkey with all the Trimmings (C,G,Su)
- Pork Tenderloin Seasoned with Italian Herbs & Spices (G,M,Su)
- Marmalade Glazed Duck with a Rich Cherry Port Sauce (C,M,Su)
- Treacle Spiced Beef Brisket with Cranberry Gravy (C,Su)
- Supreme of Guinea Fowl with Calvados, Apple & Cream Sauce (C,M,Su)
- Citrus Crumbed Supreme of Salmon with Hollandaise Sauce (E,G,F,M)
- Pistachio Coated Pork Loin (C,G,N)
- Roasted Rump of Lamb Coated with a Rose, Herb & Polenta Crumb, Served with a Sour Cherry Gravy (C,Mu,Su)

£37.95 plus VAT & 5% service charge per person Christmas crackers & novelties provided



## **Vegetarian Main Courses**

Mushroom & Stilton Galette with a Mulled Fruit Chutney (v) (Su,G,E,M)

Caramelised Onion and Candied Beetroot Wellington with Kale Pesto (v) (C,E,G,M,N)

Spiced Mushroom Roulade with Tomato & Sesame Chutney (v) (C,E,G,Se)

Vegan Malai Kofte with a Creamy Coconut Sauce (vg) (C,N)

Vegan Moroccan Style Filo Pie (vg) (G,M,N,So)

Vegan Red Onion, Fennel & Chilli Tarte Tatin (vg) (G,Su)

*(All Main courses are served with Seasonal Vegetables & Potatoes)*

## **Desserts**

Christmas Pudding with Brandy Sauce or Egnog Cream (v) (E,G,M,Su)

Spiced White Chocolate & Cranberry Bread & Butter Pudding (v) (E,G,M)

Chocolate Amaretto Cake (v) (E,M,N,Su,So)

Vegan Mulled Wine Poached Pear, Salted Caramel Ice Cream & Praline Crumb (vg) (N,M,Su)

Sticky Toffee Pudding with Pecan Sauce (v) (E,G,M,N)

Salted Caramel & Chocolate Bûche de Noël (v) (E,G,M,So)

Pannetone Bread & Butter Pudding (v) (E,G,M)

Pear & Amaretto Cheesecake (v) (E,G,M,Su)

## **Filter Coffee & Mince Pies (v) (G,Su)**

£37.95 plus VAT & 5% service charge per person Christmas crackers & novelties provided





# Lucy Cavendish College

## Cambridge Conferences & Events

### Allergens Key

C: contains celery

Cr: contains crustacean

E: contains egg

F: contains fish

G: contains gluten

L: contains lupin

M: contains milk

Mo: contains mollusc

Mu: contains mustard

N: contains nuts

Se: contains sesame

So: contains Soya

Su: contains sulphites

P: contains peanuts

£37.95 plus VAT & 5% service charge per person Christmas crackers & novelties provided