

CHRISTMAS PARTY MENU

2 courses – £46.5 | 3 courses – £59.5

Glass of Prosecco or Elderflower Fizz on arrival £8

Please select 4 items from each section for your starters, mains and desserts for your guests to choose from.

STARTER

SLOW ROASTED PARSNIP SOUP

Sourdough Bread
(VG, GF Option)

HOMEMADE WARM SCOTCH EGG

Smoked Garlic Mayonnaise

DUCK LIVER PATE

Chutney, Toasted Brioche

PARMA HAM & MELON (GF)

Radicchio and Rocket Salad

BURRATA (V, GF)

Maple Roasted Figs, Mint,
Balsamic Dressing

LAMB SAMOSA

Auntie's Yoghurt & Mint Raita

HOUSE CURED SMOKED SALMON

Lemon, Capers, Creme Fraiche, Toast
(GF Option)

FEASTING

TRADITIONAL ROASTED TURKEY (GF)

Streaky Bacon, Brussel Sprouts, Carrots,
Parsnips, Rosemary Potatoes & Jus

WILD MUSHROOM RISOTTO

Truffle Oil, with or without
Baked Parmesan Crisp
(VG Option, GF)

WOODSTONE ROASTED SALMON (GF)

Potato Fondant, Broccoli,
Lemon Beurre Blanc

8OZ BEEF FILLET STEAK (GF)

Chips, Grilled Tomato
(cooked medium - supplement £9.5)

CLASSIC NUT ROAST (VG, GF)

Brussel Sprouts, Carrots, Parsnips,
Rosemary Potatoes & Vegetable Jus

SLOW ROASTED PORK BELLY

Butter Bean and Sun Dried Tomato
Cassoulet, Mustard Mash,
Crumbled Black Pudding

CHARGRILLED PRAWN AND CHORIZO BROCHETTE SKEWERS

Large Cous Cous, Rocket and Lemon

SMOKED HADDOCK & SALMON FISHCAKE (GF)

Creamed Spinach, Capers

DESSERT

CHRISTMAS PUDDING

Brandy Sauce

VANILLA CHEESECAKE

Berry Coulis

PECAN AND CRANBERRY TART

Clotted Cream

70% DARK CHOCOLATE & COGNAC PARFAIT (GF)

CHOCOLATE YULE LOG

Black Forest Berry Compote

MATURE CHEDDAR & BLUE CHEESE PLATE

Chutney & Crackers

MADAGASCAN VANILLA CRÈME BRÛLÉE (GF)

COMPLIMENTARY CHRISTMAS CRACKERS

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

DEPOSIT REQUIRED
OPTIONAL 12.5% SERVICE CHARGE AT YOUR DISCRETION
WILL BE ADDED TO YOUR FINAL BILL

SIX
SIXCAMBRIDGE.CO.UK