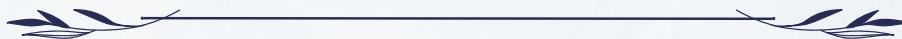


Warm Baked Sourdough (V)
Salted English butter
4.95

Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.95



Pre Celebration (12-6pm) | Four-Course 70.00
Evening Celebration (8-10pm) | Five-Course 110.00



Amuse - Bouche

Somerset Mature Cheddar Sausage (V)
Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Salt Baked Beetroot & Goat's Cheese Salad (V)
Candied walnuts, Merlot vinegar (VE available)

Ceviche of Sea Scallops
Oriental style, red chilli, ginger, coriander

The Governor's French Onion Soup
Croutons, Gruyère cheese

Champagne Sorbet

Mains

Signature Fillet of Beef
Garlic butter king prawns, béarnaise sauce, Koffmann chips

Confit Belly of Pork
"Marco Polo"
Crackling, butter beans, honey spiced roasting juices

Shallot & Pea Ravioli (VE)
Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Escalope of Salmon
"Hell's Kitchen"
Tomato vinaigrette, fresh herbs, buttered leaf spinach

Puddings

Mr Coulson's Sticky
Toffee Pudding (V)
Vanilla ice cream, toffee sauce

1879 Cambridge
Burnt Cream (V)
"The original recipe", fresh raspberries

Ice Creams
& Sorbets (V/VE)
Speak to your server for today's flavours

Dark Chocolate
Fondant (V)
Caramel sauce, honeycomb, vanilla ice cream

CLAWSON®
CHRISTMASMAKERS SINCE 1917

Union Jack Cheese Plate
*Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney,
Winners of supreme champions of the International Cheese Awards*

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.