

CHRISTMAS DAY

DINNER

Three Course | 74.95 per person

STARTERS

The Governor's French Onion Soup

*Sourdough croûtes, Hawkstone IPA,
Gruyère cheese*

Colonel Mustard's Scotch Egg

English mustard sauce

Finest Quality Smoked Salmon

Properly garnished, brown bread and butter

The Box Tree Chicken Liver Parfait

Raisin sec, Madeira gelee, Melba toast, watercress salad

Beetroot & Goat's Cheese Salad (V)

Merlot dressing, candied walnuts (Vegan option available)

MAINS

Roast Breast of Turkey

*Served with all the trimmings, bread sauce,
cranberry, roasting juices*

Sirloin Steak 225g

*Peppercorn sauce, Koffmann chips,
Roasted Piccolo tomatoes*

Seabass à la Provençale

*Buttered leaf spinach, black olives,
sauce Vierge, new potatoes, fresh herbs*

Pumpkin, Sage & Ricotta Ravioli (V)

*Roasted butternut squash, white wine, cream, crispy sage
(Vegan option available)*

Chargrilled Pork Ribeye

Pork collar, buttered leaf spinach, chimichurri sauce

PUDDINGS

Traditional Christmas Pudding (V)

Warm brandy sauce, candied walnuts

Mr. White's Cheesecake (V)

Compote of seasonal berries

'1630' Cambridge Burnt Cream (V)

The original crème brûlée, shortbread

Union Jack Cheese Plate by Clawson (V)

*Rutland Red, White Stilton, Blue Stilton, fig chutney,
Peter's Yard Biscuits*

Eton Mess "The Perfect Mistake" (V)

Fresh strawberries & raspberries

Digestif

Espresso Martini | Irish Coffee | Selection of Teas & Coffees

Served with a warm mince pie



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.