

Warm Baked Sourdough (V)
Salted English butter
4.95

NEW YEAR'S EVE

Martini Olives (VE)
Fresh lemon, extra virgin olive oil
5.50

Five Course 114.95
Includes a glass of fizz on arrival

FIRST COURSE

Gougères (V)
French style cheese choux puffs

Poached Pear & Walnut Salad (VE)
Candied walnuts, Merlot vinegar, endive

SECOND COURSE

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

Ceviche of Sea Scallops (V)
Oriental style, red chilli, ginger, coriander

The Governor's French Onion Soup
Sourdough croûtes, Hawkstone IPA,
Gruyère cheese

THIRD COURSE

Champagne Sorbet

FOURTH COURSE

Grilled Pork 'Ribeye' Marco Polo
Pork collar, confit potato,
buttered leaf spinach, roasted apple,
Madeira jus

Marco's Traditional Beef Wellington
Koffmann's pomme purée,
maxim's mushrooms, puff pastry,
buttered leaf spinach, watercress,
Madeira sauce

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

Pumpkin, Sage & Ricotta Ravioli (V)
Roasted butternut squash, white wine, cream, crispy sage
(Vegan option available)

BBC Maestro's Stuffed Savoy Cabbage À L' Ancienne (VE)
Koffmann's olive oil mash, leaf spinach, watercress,
pomodoro sauce, extra virgin olive oil

FIFTH COURSE

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

'1630' Cambridge Burnt Cream (V)
The original crème brûlée, shortbread

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

Poached Seasonal Fruits in Sparkling Wine (VE)
Speak to your server for today's flavours

Union Jack Cheese Plate by Clawson (V)
Rutland Red, White Stilton, Blue Stilton, fig chutney,
Peter's Yard Biscuits



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.