

Warm Baked Sourdough (V)
Salted English butter
4.75

CHRISTMAS DAY

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

Five Course & a Glass of Fizz
Adults 115.00 | Children 75.00

FIRST COURSE

Gougères (V)
French style cheese choux puffs

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

SECOND COURSE

Scallops & Black Pudding
*Crisp bacon, cauliflower purée,
truffle oil*

Endive Tarte Tatin (V)
*Crumbled goat's cheese,
soft herbs
(Vegan option available)*

The Box Tree Chicken
Liver Parfait
*Raisin sec, Madeira gelée,
Melba toast, watercress salad*

Mr White's Smoked Salmon
*Finest quality,
properly garnished, lemon,
brown bread & butter*

THIRD COURSE

Roast Breast of Turkey
*Served with all the trimmings, bread sauce,
cranberry, roasting juices*

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

Escalope of Salmon Forestière
*Buttered leaf spinach,
grilled woodland mushrooms,
vintage balsamic, extra virgin olive oil,
soft herbs*

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*

FOURTH COURSE

Traditional
Christmas Pudding (V)
*Warm brandy sauce,
candied walnuts*

70% Dark
Chocolate Mousse (V)
*Crème Chantilly,
hazelnut nougatine*

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

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

FIFTH COURSE

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

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.