Warm Baked Sourdough (V)
Salted English butter
4.75

CHRISTMAS DAY

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

5 Course & 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.