

Warm Baked Sourdough (V)
Salted English butter
4.50



Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.75

NEW YEAR'S EVE

Menu

Three-Course 65.00

Starters

Salt Baked Beetroot & Goat's Cheese Salad (V)

*Candied walnuts, Merlot vinegar
(Vegan available upon request)*

Finest Quality Smoked Salmon

Celeriac remoulade, lilliput capers, soft herbs

Potted Ham En Gelée with Parsley

Piccalilli, toasted sourdough

Cream of Chicken & Leek Soup

Sourdough croutons

Mains

Signature Beef Fillet

Garlic butter king prawns, béarnaise sauce, Koffmann chips

Confit Belly of Pork "Marco Polo"

Crackling, butter beans, honey spiced roasting juices

Escalope of Salmon "Hell's Kitchen"

Tomato vinaigrette, buttered leaf spinach, fresh herbs

Pomodoro Linguine (VE)

Tomato sauce, Piccolo tomatoes, fresh basil

Roast Chicken À La Forestière

*Fricassée of woodland mushrooms, buttered leaf spinach, confit potato,
Madeira roasting juices*

Puddings

Mr Coulson's Sticky Toffee Pudding (V)

Vanilla ice cream, toffee sauce

1879 Cambridge Burnt Cream (V)

"The original recipe", fresh raspberries

Baked New York Cheesecake (V)

Blueberries

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

*Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits
(Winners of supreme champions of the International Cheese Awards)*

Upgrade + 9.50

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 12.5% 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.