

Boxing Day 2019

*At The Crown & Punchbowl, Horningsea
£40 per person*

Starters

Truffle & Celeriac Soup (GF) (DF) (V & VG) (N) (NFO)
Roast Chestnuts, Sage Oil

Duck Parcel
Pickled Cucumber, Hoisin Dressing, Sesame Seeds

Pickled Mackerel (GF) (DF)
Dill Almond Yoghurt, Braised Leeks, Baby Carrots, Pomegranate

Pork & Black Pudding Terrine (GF) (DF)
Cranberry Sauce, Pickled Gherkins, Watercress

Mains

Pan-Fried Sea Trout (GF) (DFO)
Saffron Risotto, Baby Beetroot, Onion Purée, Mussels, Watercress

Pan-Fried Duck Breast (GF) (DFO)
Tenderstem Broccoli, Carrot Purée, Potato Terrine, Orange Gel, Red Wine Sauce

Pan-Fried Lamb Rump (GF) (DFO)
Celeriac Purée, Potato Fondant, Wild Mushrooms, Mint Gel, Kale, Red Wine Sauce

Crispy Chickpea Falafel (GF) (DF) (V & VG) (N) (NFO)
Butternut Squash Purée, Roasted Vegetables, Toasted Hazelnuts

Desserts

Vanilla Crème Brûlée (GFO) (V)
Brandy Poached Raspberry, Shortbread

Orange Polenta Cake (GF) (DF) (V & VG) (N) (NFO)
Candied Almonds, Orange & Cardamom Gel, Orange Sorbet

Salted Caramel & Dark Chocolate Mousse (GF) (V)
Salted Popcorn

Sticky Toffee Pudding (GF) (V)
Caramel Sauce, Vanilla Ice Cream

Selection of British Cheeses (GFO)
Chutney, Grapes, Celery & Biscuits



Bookings

For all bookings & enquiries, please email:

bookings@cambscuisine.com

Please contact us to view our booking terms & conditions.

We are flexible in catering for allergies & intolerances, please let us know when booking.

(GF) *Gluten-Free* (DF) *Dairy-Free*
(V) *Vegetarian* (VG) *Vegan*
(N) *Contains Nuts*
(O) *Indicates an option is available without the allergen.*