

CHRISTMAS DAY SET MENU 2024

£125.00 per person | Children £55.00

WELCOME GLASS OF PROSECCO, FRENCH 75, PEACH BELLINI,
KIR ROYALE, BUCKS FIZZ OR ELDERFLOWER FIZZ

STARTER

DUCK LIVER PÂTÉ
Chutney, Toasted Brioche

HOMEMADE WARM SCOTCH EGG
Smoked Garlic Mayonnaise

SCALLOPS 3 WAYS (GF)
Pea & Mint Puree, Crème Fraîche,
Garlic Butter

TEMPURA VEGETABLES (VG)
Ginger Soy Sauce

CRAB & AVOCADO (GF Option)
Toast

BURRATA (V, GF)
Marinated Cherry Tomatoes,
Wild Rocket, Chargrilled Toast

SMOKED SALMON TARTARE
Capers, Lemon (GF Option)

PRAWN COCKTAIL
Avocado, Gem Lettuce, Marie Rose sauce

ROASTED MUSHROOMS (V)
Truffle, Shaved Parmesan, Brioche

LAMB SAMOSA
Auntie's Yoghurt & Mint Raita

SICILIAN LEMON SORBET

FEASTING

ROASTED TURKEY BALLOTINE (GF)
wrapped in Streaky Bacon, Crushed Roast
Potatoes, Parsnips, Carrots, Sprouts, Jus

SLOW ROASTED PORK BELLY
Chorizo & Bean Cassoulet,
Mustard Mash, Black Pudding

PRAWN SKEWERS
Giant Cous Cous, Rocket, Lemon

28 DAY AGED 8OZ BEEF FILLET (GF)
Potato Fondant, Seasonal Vegetables,
Peppercorn or Béarnaise sauce

**WOODSTONE ROASTED
CRISPY SALMON (GF)**
Welsh Rarebit Potato, Creamed Spinach

WILD MUSHROOM RISOTTO (V)
With or without Baked Parmesan Crisp

DESSERT

CHRISTMAS PUDDING
Brandy Sauce

**TRADITIONAL STICKY
TOFFEE PUDDING**
Clotted Cream

70% DARK CHOCOLATE PARFAIT (GF)

**MADAGASCAN VANILLA
CRÈME BRÛLÉE (GF)**

SALTED CARAMEL SUNDAE
Salted Caramel & Vanilla Ice Cream,
Dulche Le Leche, Toffee Sauce,
Fresh Cream

**MATURE CHEDDAR &
BLUE CHEESE PLATE**
Chutney & Crackers

COMPLIMENTARY CHRISTMAS CRACKERS & MINCE PIES

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

DEPOSIT REQUIRED
OPTIONAL 12.5% SERVICE CHARGE AT YOUR DISCRETION
WILL BE ADDED TO YOUR FINAL BILL

SIX
SIXCAMBRIDGE.CO.UK