

# 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

### BEETROOT CARPACCIO(VG)

Vegan Feta Cheese,  
Lemon Dressing

### SCALLOPS 3 WAYS (GF)

Pea & Mint Puree, Crème Fraîche,  
Garlic Butter

### WHOLE BURRATA (V, GF)

Pomegranate, Gremolata, Wild Rocket  
Salad, Toast

### ROASTED PARSNIP SOUP

Capers, Lemon (GF Option)

### PRAWN COCKTAIL

Avocado, Gem Lettuce,  
Marie Rose Sauce

### GRAVADLAX CURED IN BEETROOT (GF)

Gin Creme Fraiche,  
LemonZest, Sourdough toast

## SICILIAN LEMON SORBET

## FEASTING

### ROASTED TURKEY BALLOTINE (GF)

wrapped in Streaky Bacon, Crushed Roast  
Potatoes, Parsnips, Carrots, Sprouts, Jus

### 28 DAY AGED 8OZ BEEF FILLET (GF)

Potato Fondant, Seasonal Vegetables,  
Peppercorn or Béarnaise sauce

### CONFIT DUCK WITH ORANGE

Pomegranate, Gremolata, Mash

### WOODSTONE ROASTED

### CRISPY SALMON (GF)

Welsh Rarebit Potato, Cream Spinach

### SWEET POTATO, CRANBERRY & PEA WELLINGTON (VG)

Crushed Potatos, Parsnips, Sprouts

## DESSERT

### CHRISTMAS PUDDING

Brandy Sauce

### CHOCOLATE YULE LOG

Black Forest Berry  
Compote

### 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

### VEGAN CHOCOLATE TART(VG)

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