

Boxing Day 2020

At The Tickell Arms, Whittlesford
3 Courses £40 per person

Starters

Spiced Carrot & Rosemary Soup (V)
parsley & parmesan crumb, focaccia croutons

Glazed Goat's Cheese (V)
puy lentil salad, roasted beetroot, beetroot purée, fig jam, frisse

Tiger Prawn Linguine
chilli, lemon, parsley, white wine & butter sauce, parmesan crisp

Duck Rilette (N)
pomegranate & celery salad, toasted walnuts, blood orange gel

Winter Vegetable Risotto (VG)
squash, carrot, parsnip, watercress, confit cherry tomatoes, toasted sesame seeds

Beef Carpaccio
panzanella salad, fresh horseradish, wild rocket

Mains

Hake Supreme
dill crushed new potatoes, green beans, confit tomatoes, caper & lemon butter

Whole Lemon Sole
saffron potatoes, spinach, tenderstem broccoli, lemon garlic & parsley gremolata

10oz Rib Eye Steak
hand cut chunky chips, roasted tomato, flat mushroom, garlic & marrow butter

Roast Striploin of Beef
*roast potatoes, braised red cabbage, buttered greens, roast carrots,
Yorkshire pudding, red wine sauce*

Nut Roast (V) (N)
*roast potatoes, braised red cabbage, buttered greens, roast carrots,
Yorkshire pudding, red wine sauce*

Slow Cooked Ox Cheek
tarragon mash, carrot purée, baby parsnips, onion ring, red wine sauce

Desserts

Christmas Pudding
brandy sauce

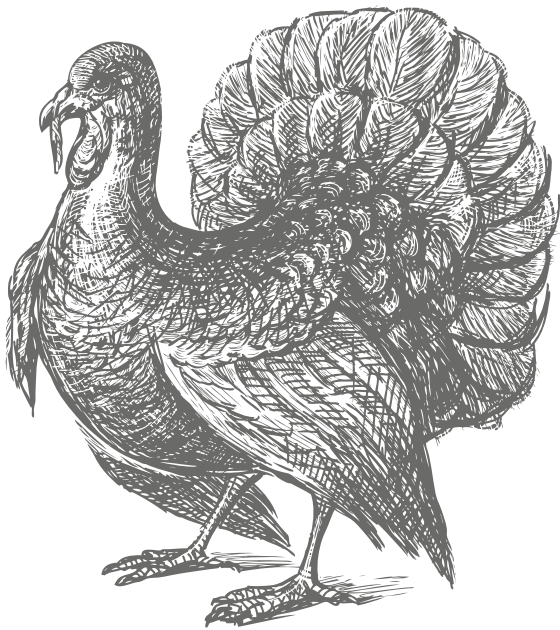
Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Dark Chocolate Fondant
chocolate crumb, crème fraiche, candied orange

Bourbon & Toasted Hazelnut Parfait (N)
coffee meringue shards, apple & bourbon gel

Mulled Wine Poached Pear (N)
sultana purée, almond granola

Selection of British Cheeses
celery, fig, apple chutney, biscuits, grapes



Bookings

For all bookings & enquiries, please email:

tickell@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.