

Christmas Day 2020

At The Cock, Hemingford Grey

£85 per person

Selection of Canapés & Glass of Blanquette de Limoux

Starters

Creamed Artichoke Soup (V)
truffle gnocchi, black olive, chestnut oil

Maple Roasted Beetroot & Red Onion Tart (N, V)
cashew cream, lamb's leaf lettuce

Citrus Cured Duck Breast (N)
poached pear, candied pecans, goat's cheese

Pan Fried Scallops
burnt onion purée, pickled mooli, micro cress, shoestring onions

Baked Duck Parcel
pickled cucumber ribbons, sesame spiced sultana purée

Sorbet

Mains

Roast Norfolk Turkey
*roast potatoes, sage & apricot stuffing, pigs in blankets, sprouts,
carrot & swede mash, honey roast parsnips, turkey gravy*

Beef Wellington
dauphinoise potato, stem broccoli, baby carrots, tempura onion, red wine jus

Fillet of Halibut
sweet potato fondant, brown shrimp & lemon grass sauce, crispy kale

Wild Mushroom & Quinoa Cake (V)
baby vegetables, smoked aubergine purée, tahini and garlic

Desserts

Christmas Pudding (N)

brandy sauce

Bourbon & Toasted Hazelnut Parfait (N)

coffee meringue shards, apple & bourbon gel

Chocolate Nemesis

cranberry compote, crème fraîche, chocolate snow

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

A selection of British Cheeses

served with chutney, grapes, celery & biscuits

Tea & Coffee

Handmade Chocolates



Bookings

For all bookings & enquiries, please email:

cock@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.