



Starters

Braised chicken leg terrine, soured apricot puree, puffed wild rice, pickled carrot, bitter leaves

Smoked salmon and goat's cheese roulade, lemon gel, pain d'épices, radish, frisée and horseradish snow

Roasted pumpkin soup, puffed pumpkin seeds, acidulated truffle (Vegan)



Main Courses

Slow cooked breast of norfolk turkey, cranberry and sage stuffing, pig in blanket, roast potatoes, sautéed sprouts and pancetta, crushed swede, honey roast carrot and turkey jus

Winter vegetable filo pie, wild mushroom purée, roast potatoes, sautéed sprouts, charred carrot vegetarian gravy (Vegan)

Roasted salmon supreme, sun blush tomato and pomegranate fregola, roasted baby parsnips, sautéed samphire



Desserts

Clare christmas pudding, brandy crème anglaise

White chocolate and coffee namelaka, nutmeg ice cream, cinnamon gel

Clementine panna cotta, blood orange and coriander gel, compressed watermelon (Vegan)

3 course menu with crackers and mince pies £46.50

4 course menu with crackers and mince pies £57.00

If you would like a 4 course menu, please choose an additional starter from the function menus.

All prices are exclusive of VAT

To contact our friendly team, please
call: 01223 333203 email: conferencing@clare.cam.ac.uk
or for more information please visit our website: clareconferencing.com