



FESTIVE MENU

MONDAY - SATURDAY

STARTERS

Roasted squash and chestnut soup, *homemade bread* **V**

Game terrine, *spiced plum chutney* **GF** on request

Cambridge gin cured gravadlax, *pickled blackcurrant, malt bread* **V, GF** on request

Goat's cheese bon bon, *roasted carrot & beetroot salad* **V**

MAINS

Traditional roasted turkey, *seasonal vegetables, traditional trimmings* **N**

Slow cooked blade of beef, *fondant potato, braised red cabbage* **GF, D**

Pan seared fillet of hake, *winter vegetable & bean cassoulet, confit garlic aioli*
GF, DF on request

Puy lentil & spinach wellington, *seasonal vegetables* **V**

DESSERT

Wild Thyme's Christmas pudding, *brandy cream*

Caramelised white chocolate panna cotta, *girottine cherries* **GF**

Clementine pavlova, *pear sorbet* **GF**

Selection of British cheeses **GF** on request

2 Courses

£34 per person

3 Courses

£38 per person

ALLERGEN KEY **V** – Vegetarian / **VE** – Vegan / **GF** – Gluten Free / **N** – Nuts / **DF** – Dairy Free

Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups, however we can never guarantee a dish is completely free from any allergens or specific ingredients.

A discretionary service charge of 12.5% will be added to all bills, excluding those of owners.
This charge is shared among the team members who contributed to your service.