

# **SIR ISAAC NEWTON**

## **CHRISTMAS MENU 2018**

**84 CASTLE STREET CAMBRIDGE 01223 305555**

### **TO START**

**BEETROOT AND LENTIL SOUP** – Topped with nigella seeds and served with sourdough bread

**PRAWN AND CRAB COCKTAIL** – Crisp gem lettuce with king prawns and topped with Marie Rose sauce

**HONEY GLAZED CRISPY PORK BELLY** – With a Dijon mustard and apple coulis

**WILD MUSHROOM, SHERRY AND CREAM CHEESE PÂTE**– Individually potted, served with crispbreads

### **THE MAIN EVENT**

**CLASSIC ROAST TURKEY** – With chestnut and cranberry stuffing, pigs in blankets, seasonal vegetables, oven-roasted potatoes and rich gravy

**MEDITERRANEAN WELLINGTON** – Seasonal vegetables marinated in olive oil, tomato and garlic sauce, oven roasted and mixed with mozzarella, topped with mature cheddar and encased in puff pastry. Served with sauté potatoes and rainbow carrots

**CRANBERRY CRUSTED SALMON** – Oven-baked salmon fillet, served with herby crushed baby potatoes and asparagus parcel

**“RUDOLPH” PIE** – A proper homemade shortcrust pastry pie, topped with a puff pastry lid filled with succulent slow cooked venison with juniper berries, red wine and thyme. Served with baby potatoes and rainbow carrots

### **AND FINALLY**

**CHRISTMAS PUDDING** – Traditional pudding of vine fruits, nuts and spices steeped in dark rum and served with a rich brandy sauce

**DESSERT TRIO** – Three delicious mini desserts all to yourself with lashings of cream

**CHEESE AND BISCUITS** – A selection of artisan cheeses with crackers and fresh fruit

**COFFEE AND MINTS**

**TWO COURSES £19**

**THREE COURSES £23**

**All bookings of 6 or more will be subject to a 10% gratuity charge to reward our hardworking staff.**