

FESTIVE MENU

FOOD SERVED | MON-FRI 12-3 5-9 | SATURDAY 12-9
TEL: 0117 330 0960 E-MAIL: CAMRIDGEARMS@OUTLOOK.CO.UK

2 COURSE £27.5 3 COURSE £33

STARTERS

Mediterranean Vegetable Tart, citrus pesto (ve)

Hot Smoked Salmon Pate, caperberries, toasted ciabatta, ½ grilled lemon (gfo)

Spiced Squash & Parsnip Soup, warm bread, butter (veo,gfo)

Venison & Beef Terrine, cornichons, pickled onions, bread, butter (gfo,dfo)

MAINS

All served with roast potatoes, buttered sprouts,
maple roast carrots & parsnips, braised red cabbage, port gravy.

Turkey, Smoked Bacon & Stuffing Roulade, pig in blanket (gfo)

Roast Beef, Yorkshire pudding, pig in blanket (gfo)

Roast Loin of Pork, crackling, pig in blanket (gfo)

Vegan Beetroot & Mushroom Wellington, sage & onion stuffing (ve)

SIDES

Pigs in Blankets 6.5 | **Cauliflower Cheese** 5.5 | **Red Cabbage** 4.5

Roasted Root Veg 4.5 | **3 Yorkies & Gravy** 4.5

PUDDING

Christmas Pudding, brandy sauce (veo, gfo)

Bramley Apple & Cinnamon Crumble, toffee fudge ice-cream (gfo)

Rich Chocolate Fondant, Madagascan vanilla ice-cream

Sticky Toffee Pudding, vegan vanilla ice-cream (ve)

T's & C's

To confirm your booking you are required to pay a non-refundable £10 deposit per person. A completed pre-order must be sent to us a minimum of 14 days before the date of your booking. Full payment will be required 7 days before the date of your booking. Any Last minute bookings will be permitted at the management's discretion depending on availability. Please be aware a discretionary 10% service charge will be added to your bill.

Please make sure to mention any allergies whilst making your booking & filling out your pre-order form. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.

(vg) vegan (veo) vegan option (gfo) gluten free option (dfo) dairy free option