

## ***Christmas Day Buffet Menu***

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### **Starters**

- ④ Roasted winter squash, chilli and coriander soup
  - ④ Selection of artisan breads and rolls
    - Charcuterie, pâtés and presses
    - Selection of cured meats
    - Ham hock and pea terrine
    - Duck and orange pâté
    - Pork and cranberry pie
  - ④ Soused vegetables
  - ④ Chutneys, pickles and relishes
    - Smoked fish platters
  - ④ Selection of salads and dressings

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### **Mains**

- Roast herbed striploin of Himalayan salt aged beef
- Roast shoulder of pork
- Roast turkey breast
- Vegan shepherd's pie
- Baked salmon and cod wellington
- ④ Wild mushroom, leek and potato strudel
- ④ Bubble & squeak, roast potatoes, steamed green vegetables,  
roast winter root vegetables



### **The Sage of Cambridge Desserts**

- ⓪ Dark chocolate meringue Mont Blanc
  - ⓪ Bouche de Noel
- ⓪ Raspberry chocolate profiterole
  - ⓪ Ube purple cake
  - ⓪ Christmas fruit loaf
- ⓪ Winter berries and fruit tart
  - ⓪ Selection of mini desserts
  
- ⓪ Cheese selection, walnut bread, savoury biscuits, spiced pear chutney



### **Hot Desserts**

- ⓪ Toblerone chocolate brownie
- ⓪ Panettone bread and butter pudding

Coffee or tea and mince pie

**SF** Sulphites

**N** Nuts

**F** Fish

**D** Dairy

**E** Egg

**S** Soya

**G** Gluten

**G\*** Can be made without Gluten

**P** Peanuts

**M** Molluscs

**CI** Celery

**Cr** Crustaceans

**L** Lupin

**Mu** Mustard

**SS** Sesame Seeds

 Vegetarian

 Vegan

*Menu may change depending on seasonality.*

*Please inform your server should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes. A discretionary service charge of 10% will be added to your bill. VAT is included at the current rate.*