

# The FOLIO

*Bar & Kitchen  
Cambridge*

## Starters

Hot smoked salmon rilette, chive potato salad, citrus crème fraiche, capers  
✔ Roasted parsnip and apple soup, artichoke fine herb oil  
Ham hock and pea terrine, apple and plum chutney, sourdough toast

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## Mains

Pressed slow cooked beef brisket, brussels sprouts, bacon wrapped  
chipolata, black truffle, honey glazed parsnips, fondant potatoes, red wine  
jus

Turkey and streaky bacon paupiette, apricot and thyme stuffing, pigs in  
blanket, goose fat roast potatoes, brussels sprouts, rosemary jus

Miso glazed cod loin, Asparagus and pea risotto, baby leeks and  
parmesan cheese

- ✔ Pan fried chickpea cake, chermoula roasted squash and heritage carrots,  
crispy kale, toasted seeds and asparagus and green pea velouté
  - ✔ Wild mushroom and borlotti bean pithivier, cider Roscoff onion, fennel,  
cauliflower puree
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## Desserts

- ✔ Christmas pudding with toffee brandy custard
  - ✔ Maynard amaretto ice cream
- ✔ Honeycomb cheesecake, meringue, caramelised apples and currants,  
lemon balm
- ✔ Bitter chocolate tart, mixed berry compote, served with local  
vanilla ice cream

Tea and filter coffee served with mini 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

**Cl** 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.*