

The
FOLIO
Bar & Kitchen
Cambridge

Amuse-bouche

Confit duck and red wine rilette, aged balsamic and micro greens

- ✔ Truffle mushroom vol-au-vent, olive tapenade



Starters

Tian of salmon gravadlax and cray fish, Bloody Mary mayonnaise, caviar, toasted rye bread

- ✔ King oyster mushroom scallops, smoked beetroot, vegan cheese beignet, cauliflower and truffle puree



Sorbet

- ✔ Champagne and winter berries



Mains

6 oz beef fillet, boulangère truffled potatoes, cognac wild mushroom ragout and root vegetables, confit savoy cabbage, veal jus

Halibut fillet, pan-fried tiger prawn, shellfish bisque, samphire, celeriac parmentier

- ✔ Salt baked butternut squash brick strudel, wild mushroom pithivier, asparagus ragout, roasted cauliflower



Desserts

- ✔ Chocolate and Cointreau sphere, salted caramel, blood orange granita
- ✔ Lavender and tonka bean cheesecake, pistachio crumble and berries
- ✔ Quince and apple frangipane tart, local Maynard Hill farm vanilla ice cream
- ✔ Chocolate truffles



Cheese selection and port and Champagne at midnight



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.