



HUGHES
HALL
UNIVERSITY OF CAMBRIDGE

Christmas Menu 2022

Starters

Roasted cauliflower velouté, roasted hazelnuts & parsley oil (V)

Cured beetroot salmon, poached salmon rillette, rye bread
& lemon dressing

Smoked duck & chicken terrine, Cambridge honey, pickled grapes & sage

Mains

Roast stuffed turkey paupiette, dry cured streaky bacon,
roast root vegetables & turkey gravy

Braised beef cheek, horseradish mash, glazed carrot, kale & thyme jus

Smoked celeriac risotto, crispy barley, sauteed spinach & truffled goats' cheese

Desserts

Christmas pudding & brandy sauce

"Spiced apple crumble"

apple compote, crumble topping, apple crisp & anglaise mousse

British cheese course

Additional supplement £7.50

Followed by tea, coffee & mince pies

£36.00 2 courses / £40.00 3 courses