

CHRISTMAS & NEW YEAR 2016 THE DUKE OF CAMBRIDGE TILFORD ENJOY THE FESTIVE SEASON WITH US AND TUCK INTO DELICIOUS FOOD AND A TIPPLE OR TWO WITH YOUR FAVOURITE FRIENDS, FAMILY OR COLLEAGUES!

A CELEBRATION TO REMEMBER

Our chefs have created fabulously festive, unique menus for you to enjoy this year, packed with seasonal ingredients and hearty dishes, bringing the joy of the season straight to your plate!

We can cater for large groups, intimate celebrations and private parties, so whatever your needs, get in touch and let us help you have a Christmas and New Year to remember in 2016.

Visit **www.dukeofcambridgetilford.co.uk** for more information and to enquire today.

CHRISTMAS PARTY MENU

STARTERS

Roasted parsnip soup with wholegrain mustard cream and fresh bread

Chicken liver parfait with toasted sourdough and a sticky onion jam

John Ross smoked salmon with rye and caraway bread and a horseradish and chive crème fraîche

Norbury blue and roasted cauliflower salad with toasted walnuts

MAINS

Roast English turkey with duck fat roast potatoes, sautéed Brussel sprouts, thyme roasted carrots and parsnips, sage and onion stuffing, pigs in blankets and a red wine jus

Slow roasted Barbary duck leg on buttered mash with a rich pancetta, white bean and spinach cassoulet

Pan fried fillet of sea trout on a bed of roasted new potatoes and beetroot with a horseradish and chive velouté and dressed watercress

Mushroom, lentil and spinach cottage pie with parmesan mash, and thyme roasted carrots and parsnips

DESSERTS

Apple and Christmas pudding crumble with toasted pecans and cinnamon ice cream

Golden syrup Cambridge burnt cream, with a ginger shortbread biscuit

Dark chocolate, sea salt and almond tart with Chantilly cream

Lunch - 2 courses £22.95 | 3 courses £26.95 Dinner - 3 courses £26.95

Add a cheese course, £5 per person Selection of British cheeses, assorted biscuits and apple and date chutney Add a glass of Taylor's Late Bottled Vintage Port, £4 per person Add a glass of Prosecco, £5 per person

NEW YEAR'S EVE MENU live music, dinner & dancing

STARTERS

Home marinated Surrey Farm beef carpaccio with truffle oil, parmesan shavings, wild rocket and balsamic pearls

Smoked salmon gravlax, beetroot and horseradish remoulade, salmon caviar and garlic crostini

Tunworth brie and fig tartlet with onion puree, pea shoots and a walnut dressing

MAINS

Baked cod topped with tomato confit and a herb crust, with sautéed potatoes, wilted spinach and a crayfish salsa

Braised shin of English beef on creamy English mustard mash, parmesan glazed Romanesco broccoli and a caramelised onion and thyme jus

Pan roasted guinea fowl supreme with potato fondant, tomato and tarragon puree and a wild mushroom and Madeira jus

Root vegetable and thyme Wellington with roasted new potatoes, braised baby leeks and a pernod velouté

PALATE CLEANSER

Champagne sorbet

DESSERTS

Dark chocolate delice with a clementine crème Anglaise and chocolate shards

Panna cotta millefeuille with braised rhubarb, vanilla panna cotta and candied almonds

Poached apple medley in winter spiced syrup, with toasted hazelnuts and cinnamon ice cream

£55

Add a cheese course, £5 per person Selection of British cheeses, assorted biscuits and apple and date chutney



GET IN TOUCH TO

BOOK YOUR CELEBRATION TODAY

SEE WEBSITE FOR OUR CHRISTMAS BOOKING AND CANCELLATION POLICY



Tilford Road, Farnham, Surrey, GU10 2DD t 01252 792236 | e bookings@dukeofcambridgetilford.co.uk www.dukeofcambridgetilford.co.uk



For details of our sister pubs, please visit www.redmistleisure.co.uk