

Christmas at Caius 2023

Starters

Prawn cocktail, *paprika cheese straw*

Cream of parsnip soup, *stilton and seed crumble*

Crab tian, *roasted pepper salsa, crab bisque dressing*

Duck liver and orange parfait, *red onion and nutmeg chutney, sourdough*

Beetroot cured gravadlax, *sweet dill dressing, marinated cucumber and soda bread*

Caramelised shallot and pumpkin tart tatin, *goat's cheese and pine nut dressing*

Mains

Traditional roasted free-range turkey *with all the festive trimmings*

Baked salmon fillet, *Hasselback potato, fennel, spinach and caper sauce*

Pumpkin, sage and spinach wellington, *roast potato and beets, shallot jus*

Braised beetroot seitan, *creamed potato, roasted vegetables, spiced turnip and shallot jus*

Pan seared fillet of seabass, *orange braised carrots, kale, parsnip, potato*

Roast sirloin of beef, *roasted parsnips, layered potato and red wine jus*

Puddings

Traditional Christmas pudding, *orange and rum sauce, brandy butter*

Lemon tart, *berry compote, spiced tuille and clementine*

Chocolate and orange delice, *coffee ice cream and cinnamon meringue*

Winter berry Pavlova, *Irish cream, cherry drizzle, oats and raisin crumble*

Coffee and mince pies



Three course £49.80 + VAT per person

Any dietary requirements will be taken care of at the time of booking.

Gonville & Caius