

# CHRISTMAS FEAST

## STARTERS

Suffolk salami and chorizo,  
winter pickles, olives,  
sourdough toast

Spiced Crown Prince squash soup,  
toasted chestnuts and seeds, (vg)  
sourdough toast (v)

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

Chicken liver parfait,  
winter pickles, quince jelly,  
sourdough toast

Severn and Wye smoked salmon,  
shallots, capers, parsley and lemon,  
sourdough toast

## MAINS

8oz Aberdeen Angus rump steak,  
triple cooked chips,  
roasted shallot, béarnaise

Crown of English Rose turkey,  
pigs in blankets, goose fat roast  
potatoes, honey roasted carrots  
and parsnips, gravy, bread sauce,  
Brussel tops and chestnuts

Hampshire venison, chestnut,  
port and bay leaf suet pie, crushed  
winter roots, Brussel tops

Celeriac, Jerusalem artichoke  
and spinach pithivier, crushed  
winter roots, Brussel tops (vg)

Roast Scottish trout,  
creamed celeriac, fennel, leeks  
and gremolata

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

Vegan chocolate brownie,  
dairy free yogurt, cranberries,  
hazelnuts, walnuts

Apple and quince crumble,  
custard

Salted chocolate and cranberry  
tart, caramel ice cream

Blue Monday cheese, quince jelly,  
celery, seeded crackers

## 3 courses £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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