



THE WILLIAM CECIL
at Stamford

Festive Dinner Menu 2019

For tables of 8 or more, must be pre-booked & pre-ordered.

£10 deposit per person required to confirm booking

Pre orders will be required 4 weeks prior to the day of the event along with full pre-payment

£30 for 2 courses, £35 for 3 courses

To start

Roast parsnip & apple soup (v) (GF)

Scottish smoked salmon, mustard & dill mousse, pea shoots (GF)

Chicken liver parfait, spiced plum chutney, toasted brioche

Goats cheese & red onion tart, balsamic vine tomato salad (v)

To follow

Norfolk Black turkey or sirloin of Lincolnshire beef

both served with roast potatoes, pork & apricot stuffing, pigs in blankets, chestnut sprouts,

broccoli, honey roasted carrot & parsnip, red wine reduction

Wild mushroom risotto, mascarpone, parmesan, wild rocket (v)

Pan seared fillet of cod, tomato & chive ragout, samphire, watercress (GF)

To finish

Traditional Christmas pudding, brandy sauce, redcurrant (GF on request)

Caramelised lemon tart, textures of winter berries

Belgian dark chocolate torte, cherry puree, sea salted caramel ice cream

Regional cheeses, biscuits, grapes & chutney

Tea, coffee & mini mince pies