

PRIVATE
DINING ROOM
perfect for parties of
up to forty.



Open every day
throughout the festive
period except Christmas
Day & Boxing Day.

Christmas Menu 2017

£30 for Three Courses • £24 for Two Courses

CHRISTMAS PARTY MENU

Served lunch & dinner
throughout December to
pre-booked parties of four
to one hundred guests



Enjoy a glass of
our excellent
PROSECCO
on arrival... £4



Bring your party in on a
Monday night in December
and enjoy our unique
'WINE CLUB' DEAL...
BYO wine and we'll charge
you just £5 per bottle corkage.
*Definitely worth raiding
your cellar!*

Starters

- Hot-smoked Loch Duart salmon, rye bread, lemon & dill crème fraiche
- Spiced pumpkin soup, soured cream & homemade bread (v)
- Salt baked beets, lentil & hazelnut salad, roast spiced pear (vg)
- Game terrine, mulled bramble compote, toasted sour dough
- Goats cheese croquettes, blueberry & cranberry relish (v)

Mains

- Roast 'bronze stag' turkey, chestnut & sage stuffing, cranberry jelly & Madeira gravy
- Roasted artichoke & squash risotto with crispy sage (vg)
- Portabello mushroom, Stilton & walnut strudel, beetroot remoulade (v)
- Whole roast Sea bass, pumpkin, chicory & onion stuffing
- Twenty-four hour braised blade of beef, red cabbage & horseradish cream

All of the above served with fresh seasonal vegetables and roasted potatoes

Desserts

- Christmas pudding, Brandy cream sauce
- Gingerbread & clementine trifle
- Dark chocolate pot, boozy cherries & Chantilly cream
- Burnt Cambridge cream, spiced raspberry compote
- Plum & cinnamon crumble, almond milk custard (vg)
- Portabello cheese plate, biscuits, grapes & chutney (£2.95 supplement)

BOOKINGS: 01865 559653 • www.portabellorestaurant.co.uk

AVAILABLE LUNCH & DINNER THROUGHOUT DECEMBER

TO PRE-BOOKED PARTIES OF FOUR TO ONE HUNDRED GUESTS A DEPOSIT OF
£10 PER PERSON WILL BE NEEDED TO SECURE YOUR BOOKING.

If you have any allergies please check with your server before ordering. An optional 12% service charge will be added to your bill.



CANAPES FOR PORTABELLO

PLEASE CHOOSE 5 FOR £9.95

VEGETARIAN

- Goats cheese scone, beetroot & dill crème fraiche
- Gorgonzola & porcini arancini with salsa verde
- Creamed wild mushroom tartlet
- Stilton on toasted sourdough with roast pear
- Sun dried tomato bruschetta
- Pepered ricotta tart with roast sweet peppers
- Rosemary polenta, aubergine & fennel.
- Chickpea pancake, spiced apricot & spring onion.

MEAT

- Pea & chorizo croquettes
- Pork belly, apple sauce & crispy sage
- Venison sausage roll, with Cumberland jelly
- Pork & black pudding scotched quail egg
- Toasted sour dough, shredded bbq chicken & red cabbage slaw
- Polenta with pork cheek ragu
- Duck pancake, pink grapefruit chutney
- Pepered beef fillet, caramelised onions
- Skewered chicken, peanut sauce

FISH

- Salt cod fritter, saffron aioli
- Blinis, smoked trout & tarragon crème fraiche
- Devilled Greenlip mussels
- Cornish crab cake, avocado & coriander
- Tuna carpaccio, chilli jam
- Chopped prawn & sesame on toast

CHAMPAGNE & FIZZ

Laurent Perrier Rose NV, France	£95.00	Ridgeview Cavendish Brut 2014	£45.00
Laurent Perrier Cuvee Brut NV, France	£60.00	Bel Star Rose Prosecco, Italy	£32.00
Ridgeview Brut Rose NV, East Sussex	£60.00	Vaporetto Prosecco NV, Italy	£30.00