

# Boxing Day

## Starters

### CLASSIC FRENCH ONION SOUP

*Topped with a mustard rarebit crouton*

### CHICKEN & DUCK TERRINE

*With red onion marmalade, toasted sourdough bread and a dressed salad*

### PRAWN & AVOCADO COCKTAIL

*With charred lemon, baby gem lettuce, granary bread and butter*

### BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE

*With green tomato chutney and dressed salad garnish*

### MOROCCAN CHICKPEA & CAULIFLOWER ROULADE

*With lime, mint and coriander dressing*

## Mains

### SWEET POTATO & BUTTERNUT SQUASH RISOTTO

*With deep fried sage leaves*

### ABERDEEN ANGUS BEEF BURGER

*With bacon & blue cheese in a sesame seed brioche bun with sticky fig chutney, house slaw and a side of fries*

### CONFIT LEG OF DUCK

*With creamy cranberry pepper sauce, braised red cabbage & apple and roast potatoes*

### PUMPKIN & SAGE TORTELLINI

*Lemon butter sauce with toasted pumpkin seeds*

### CHARGRILLED SWORDFISH STEAK

*Marinated in lime, coriander and chilli, served with sweet potato mash, macho peas and pomegranate seeds*

## Puddings

### LUXURY CHRISTMAS PUDDING

*With brandy sauce*

### BRAEBURN APPLE & BLACKBERRY FLAPJACK CRUMBLE

*With crème anglaise*

### CLEMENTINE & POMEGRANATE PUDDING

*With a cranberry and orange sauce*

### MUSCOVADO & VANILLA CHEESECAKE

### SELECTION OF GREAT BRITISH CHEESE & BISCUITS

2 COURSES  
19.95  
PER PERSON

3 COURSES  
24.95  
PER PERSON

AVAILABLE ON  
26TH DECEMBER

LUNCH: 12PM-5PM

*A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.*

## Starters

Quantity

FRENCH ONION SOUP	
CHICKEN & DUCK TERRINE	
PRAWN & AVOCADO COCKTAIL	
BLUE CHEESE & WALNUT SOUFFLE	
MOROCCAN ROULADE	

## Mains

RISOTTO	
ABERDEEN ANGUS BEEF BURGER	
CONFIT LEG OF DUCK	
PUMPKIN & SAGE TORTELLINI	
CHARGRILLED SWORDFISH STEAK	

## Puddings

LUXURY CHRISTMAS PUDDING	
APPLE & BLACKBERRY CRUMBLE	
CLEMENTINE & POMEGRANATE PUDDING	
MUSCOVADO & VANILLA CHEESECAKE	
GREAT BRITISH CHEESE & BISCUITS	

# New Year's Party

## Starters

### DUCK RILLETTE

*Infused with a hint of gin with toasted sourdough bread, apple & tamarind chutney and a dressed salad garnish*

### BEEF CARPACCIO

*With a pear and chicory salad, toasted walnuts, horseradish crème fraîche and balsamic glaze*

### ROASTED CHERRY TOMATO & BASIL SOUP

*Finished with truffle oil and toasted pumpkin seeds and crusty bread*

### BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE

*With spiced poached pear, toasted walnuts and a red wine reduction*

### HOT SMOKED SALMON PÂTÉ

*Served on a toasted croute with pickled fennel & red onion and a cranberry & orange dressing*

## Mains

### ROASTED GRESSINGHAM DUCK BREAST

*With vanilla mashed potato, wild mushroom & pancetta ragout and a port wine sauce*

### SMOKED COD LOIN

*With dauphinoise potato, cherry tomato & bell pepper compote, crispy kale and a rosso red prawn*

### BUTTERNUT SQUASH

*Filled with cannellini beans, mozzarella cheese, tomato & peppers, topped with pumpkin & sesame seed breadcrumbs, braised red cabbage and crispy kale*

### BOURBON BBQ GLAZED BEEF BRISKET

*With braised red cabbage and apple with cracked black pepper mash*

### WHISKEY CURED SALMON

*With wheatberry and apple cranberry salad*

## Puddings

### CHOCOLATE AND ORANGE SLICE

*with blood orange sorbet*

### BLACK FOREST CUPCAKE

### CARAMELISED APPLE TARTE TATIN

*with crème anglaise*

### ELDERFLOWER AND GIN INFUSED CHEESECAKE

*with gin and tonic ice cream*

### SELECTION OF GREAT BRITISH CHEESE & BISCUITS

3 COURSES &  
ENTERTAINMENT  
39.95  
PER PERSON

AVAILABLE ON  
31ST DECEMBER

FROM 7PM

*A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.*

## Starters

Quantity

DUCK RILLETTE	
BEEF CARPACCIO	
CHERRY TOMATO & BASIL SOUP	
BLUE CHEESE & WALNUT SOUFFLE	
HOT SMOKED SALMON PÂTÉ	

## Mains

DUCK BREAST	
SMOKED COD LOIN	
BUTTERNUT SQUASH	
BEEF BRISKET	
WHISKEY CURED SALMON	

## Puddings

CHOCOLATE AND ORANGE SLICE	
BLACK FOREST CUPCAKE	
CARAMELISED APPLE TARTE TATIN	
CHEESECAKE	
GREAT BRITISH CHEESE & BISCUITS	

Have A  
Holly Jolly

CHRISTMAS

the  
CUTTER INN

ELY

≈

[christmas@thecutterinn.co.uk](mailto:christmas@thecutterinn.co.uk)

01353 662713

# Christmas Party

## Starters

**CLASSIC FRENCH ONION SOUP**  
*Served with mustard rarebit croulon.*

**CHICKEN, APRICOT & PANCETTA TERRINE**  
*Served with sourdough toast, apple & date chutney and a dressed salad*

**BLACKSTICKS BLUE CHEESE SOUFFLE**  
*Served with rocket & pomegranate salad with toasted pumpkin seeds and autumnal chutney*

**BAKED BUTTON MUSHROOMS**  
*In a creamy pepper sauce, topped with gorgonzola, served with toasted sourdough bread*

**PRAWN AND CRAYFISH COCKTAIL**  
*Avocado salsa with charred lemon and granary bread and butter*

## Mains

**ABERDEEN ANGUS BEEF BURGER**  
*Topped with bacon and blue cheese, served with roast potatoes, pigs in blankets, sprouts, sage & onion stuffing and red cabbage slaw*

**MOROCCAN CAULIFLOWER ROULADE**  
*With chickpea chutney, served with a warm Middle Eastern salad, finished with a lime, mint & coriander dressing*

**TRADITIONAL ROAST TURKEY DINNER**  
*With sage & onion stuffing, bacon chipolata, roast potatoes, braised red cabbage, sprouts, Yorkshire pudding and gravy*

**CONFIT LEG OF DUCK**  
*Served with braised red cabbage & apple, creamy cranberry & peppercorn sauce with roasted potatoes*

**CHARGRILLED SWORDFISH STEAK**  
*Marinated in lime, fresh coriander & chilli; served with sweet potato mash, macho peas and pomegranate seeds*

## Puddings

**RICH CHOCOLATE & ORANGE DESSERT**  
*With blood orange sorbet*

**LUXURY CHRISTMAS PUDDING**  
*With brandy sauce*

**GREAT BRITISH CHEESES**  
*Served with biscuits, celery and autumnal fruit chutney*

**BRAEBURN APPLE & BLACKBERRY FLAPJACK CRUMBLE**  
*Served with creamy custard or ice cream*

2 COURSES  
**19.95**  
PER PERSON

3 COURSES  
**24.95**  
PER PERSON

PARTY NIGHTS\*  
3 COURES  
**29.95**  
PER PERSON  
Inc. Entertainment

**10% OFF**  
**WHEN YOU BOOK BEFORE 6TH NOVEMBER**  
TERMS & CONDITIONS APPLY

AVAILABLE FROM  
24TH NOV - 13TH JAN  
EXCLUDES 25, 26, 31 DECEMBER & 1 JANUARY

LUNCH: 12PM-4.30PM | DINNER: 5PM  
(2 course only available Sunday to Wednesday)

A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.

## Starters

	Quantity
CLASSIC FRENCH ONION SOUP	
CHICKEN, APRICOT & PANCETTA TERRINE	
BLACKSTICKS BLUE CHEESE SOUFFLE	
BAKED BUTTON MUSHROOMS	
PRAWN AND CRAYFISH COCKTAIL	

## Mains

ABERDEEN ANGUS BEEF BURGER	
MOROCCAN CAULIFLOWER ROULADE	
TRADITIONAL ROAST TURKEY DINNER	
CONFIT LEG OF DUCK	
CHARGRILLED SWORDFISH STEAK	

## Puddings

RICH CHOCOLATE & ORANGE DESSERT	
LUXURY CHRISTMAS PUDDING	
GREAT BRITISH CHEESES	
APPLE & BLACKBERRY CRUMBLE	

PLEASE SPEAK TO THE CHRISTMAS CO-ORDINATOR REGARDING PARTY NIGHTS THROUGHOUT DECEMBER

# Christmas Day

## Starters

**TOMATO & BASIL SOUP**  
*Finished with a roasted red pepper coulis and crusty bread*

**BEEF CARPACCIO**  
*With a pear, chicory and rocket salad finished with toasted walnuts, horseradish, crème fraiche and balsamic glaze*

**SMOKED SALMON PÂTÉ**  
*With pickled red onion and fennel slices and a cranberry & orange dressing*

**CHICKEN & DUCK TERRINE**  
*With red onion & balsamic marmalade, toasted sourdough bread and a dressed salad garnish*

**MOROCCAN CHICKPEA & CAULIFLOWER ROULADE**  
*Dressed with a lime, mint and coriander sauce*

## Mains

**BALLOTINE OF TURKEY**  
*Filled with sage & onion stuffing and wrapped in streaky bacon. Served with bacon, chipolata, roast potatoes, braised red cabbage, sprouts, Yorkshire pudding and gravy*

**CHARGRILLED BEEF SHORT RIB**  
*With umami butter roast potatoes, rosemary roasted carrots, honey roast parsnips, sprouts, Yorkshire pudding and gravy*

**ROASTED GRESSINGHAM DUCK BREAST**  
*With vanilla mashed potato, wild mushroom & pea ragout and port wine sauce*

**SWEET POTATO & BUTTERNUT SQUASH RISOTTO**  
*With deep fried sage leaves*

**SMOKED COD LOIN**  
*With cherry tomato and bell pepper compote, dauphinoise potato, crispy kale and a giant rosso red prawn*

## Puddings

**LUXURY CHRISTMAS PUDDING**  
*With brandy sauce*

**CHOCOLATE AND ORANGE POT**  
*With Cointreau infused cream*

**MUSCOVADO & VANILLA CHEESECAKE**

**CLEMENTINE & POMEGRANATE PUDDING**  
*With crème anglaise*

**SELECTION OF GREAT BRITISH CHEESE**  
*With autumnal chutney*

**COFFEE AND A MINI MINCE PIE**

ADULTS  
**64.95**  
PER PERSON

CHILDREN 8+  
**19.95**  
PER CHILD\*

CHILDREN UNDER 8  
**9.95**  
PER CHILD\*\*

SMALLER GUESTS IN HIGH CHAIR **Free**

AVAILABLE ON  
25TH DECEMBER

LUNCH: 12PM & 3.00PM

To secure your table an immediate deposit of £20 per person is required. The remaining balance is required by Friday 23rd November 2018. A receipt for your deposit and balance will be issued for your records.

Please inform us of your meal choices by Monday 10th of December 2018

## Starters

	Quantity
TOMATO & BASIL SOUP	
BEEF CARPACCIO	
SMOKED SALMON PÂTÉ	
CHICKEN & DUCK TERRINE	
MOROCCAN ROULADE	

## Mains

BALLOTINE OF TURKEY	
BEEF SHORT RIB	
DUCK BREAST	
RISOTTO	
SMOKED COD LOIN	

## Puddings

LUXURY CHRISTMAS PUDDING	
CHOCOLATE AND ORANGE POT	
MUSCOVADO & VANILLA CHEESECAKE	
CLEMENTINE & POMEGRANATE PUDDING	
SELECTION OF GREAT BRITISH CHEESE	
COFFEE AND A MINI MINCE PIE	

\*SMALLER PORTION OF ADULT MEAL  
\*\*CHILDREN'S MENU AVAILABLE TO CHOOSE FROM

# Booking Form

DATE OF FUNCTION \_\_\_\_\_

TIME \_\_\_\_\_

NUMBER OF GUESTS

ADULTS \_\_\_\_ CHILD 8+ \_\_\_\_ UNDER 8 \_\_\_\_ HIGH CHAIRS \_\_\_\_

DEPOSIT AMOUNT £ \_\_\_\_\_

DATE DEPOSIT PAID \_\_\_\_\_

ORGANISER'S NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

POSTCODE \_\_\_\_\_

TEL NUMBER \_\_\_\_\_

MOBILE NUMBER \_\_\_\_\_

EMAIL \_\_\_\_\_

PRINT NAME \_\_\_\_\_

SIGN \_\_\_\_\_

DATE \_\_\_\_\_

DIETARY OR SPECIAL REQUIREMENTS

FOR FURTHER ENQUIRIES PLEASE CONTACT OUR CHRISTMAS PARTY CO-ORDINATOR BY EMAILING:

[christmas@thecutterinn.co.uk](mailto:christmas@thecutterinn.co.uk)