



# CHRISTMAS AT CAXTON

2 COURSES £35    3 COURSES £45

**ADD A GLASS OF PROSECCO £9 OR 500ML CARAFE OF HOUSE WINE £15**

(Available for lunch Monday-Friday 12-2.30pm & dinner Monday-Sunday 6pm-10pm)

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## STARTERS

Smoked duck, duck rillettes, mulled wine gel & celeriac

Beetroot cured monkfish, curry cream, watermelon and potato crisps

Portobello mushroom, Jerusalem artichoke & truffle

## MAINS

Roast turkey tournedo with cranberry and chestnut stuffing,  
seasonal vegetable and all the traditional trimmings

Red mullet, saffron & cardamom cream, fennel, orange and lemon gel

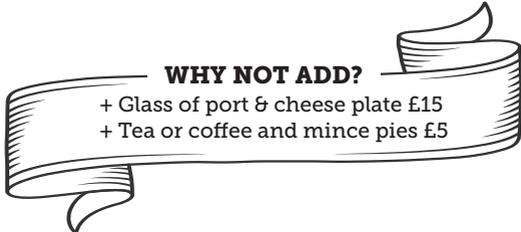
Roasted beetroot, roast onion, potato puree, kale & pecorino

## DESSERT

Poached pear, chocolate and spiced red wine sorbet

Bergamot parfait, Douglas fir ice cream, poached kumquats and crisp meringue

Toffee apple mousse, crème fraîche ice cream



### WHY NOT ADD?

+ Glass of port & cheese plate £15

+ Tea or coffee and mince pies £5

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Please notify us if you have any allergies or food intolerances. Prices include VAT at the current rate.

A discretionary 12.5% service charge will be added to your bill all of which goes to the team.



# SHARING FAMILY STYLE

MIN. 6 PEOPLE FOR £300 - THEN £50 PER PERSON

## **ADD WINE PAIRING WITH EACH COURSE £40**

(Available for lunch Monday-Friday 12-2.30pm & dinner Monday-Sunday 6pm-10pm)

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### **STARTERS**

Sharing platters of:

Smoked duck, duck rillettes, mulled wine gel & celeriac  
Beetroot cured monkfish, curry cream, watermelon and potato crisps  
Portobello mushroom, Jerusalem artichoke & truffle

### **SECOND COURSE**

Mulled gin & beetroot broth with apple salad

### **MAINS**

Choose from:

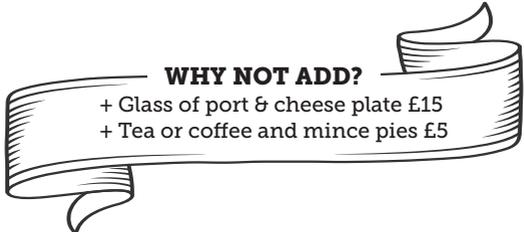
Rolled breast of turkey stuffed with orange, date & bacon,  
traditional accompaniments  
24-hour slow-cooked rib of beef on the bone, shallot confit,  
bone marrow & mustard crumb  
Salt-baked wild sea bass, lemon & herb butter, candied fennel  
All served with an unlimited selection of vegetables and roast potatoes

### **DESSERT**

Choose from:

Poached pear, chocolate and spiced red wine sorbet  
Bergamot parfait, Douglas fir ice cream, poached kumquats and crisp meringue  
Toffee apple mousse, crème fraîche ice cream

### **WHY NOT ADD?**

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- + Glass of port & cheese plate £15
  - + Tea or coffee and mince pies £5

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CHRISTMAS DAY AT CAXTON  
4 COURSES WITH A GLASS OF CHAMPAGNE £85 PP  
3 COURSES £45 (CHILDREN UNDER 12)

(Available for 1pm or 6pm)

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**APPETISER**

3 Colchester oysters, shallot vinegar & lemon

Salt-baked celeriac, black garlic & mint

**STARTERS**

Breast & leg of red leg partridge, cranberry and pickled wild mushrooms

Cured sea bass, cockles & mussels, lemon & chive emulsion, shaved fennel

Heritage carrots, cream cheese mousse, cumin shortbread crumb

**MAINS**

Roast turkey tournedo with cranberry and chestnut stuffing,  
seasonal vegetable and all the traditional trimmings

Fillet steak 'Rossini' with foie gras, potato purée, spinach & truffle jus

Red mullet, lobster ravioli, leeks & lobster broth

Walnut bread, sautéed wild mushrooms, poached duck egg & truffle foam

**DESSERT**

Chocolate crèmeux, spiced orange and yoghurt

Almond panna cotta, mulled blackberries and spiced quince

Poached apple, pecan parfait, apple sorbet and nut granola

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# NEW YEAR'S EVE AT CAXTON

TASTING MENU £95PP

TASTING MENU WITH UNLIMITED CHAMPAGNE £119PP

3 COURSES £50 (CHILDREN UNDER 12)

(Available from 6pm)

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## Duck liver parfait

Orange jelly & Parmesan foam

## Poached lemon sole

Bisque purée, crab beignet & sea herbs

## Roast loin of venison

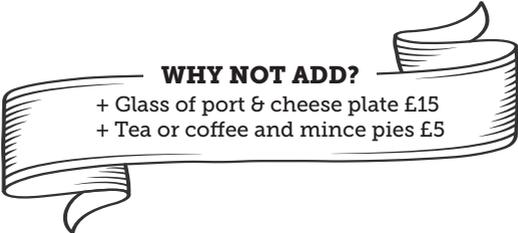
Chervil root, wild mushrooms, onion & black winter truffle

## Mojito

Lime chiboust, brown sugar jelly, rum and mint

## White chocolate mousse

Saffron ice cream, poached pears & cardamom



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