

Festive Dining Menu



Starter

Crab cakes served with a lime dipping sauce
Brussels pate with grape jelly & melba toast (g upon request)
River Farm smoked salmon on rocola leaves & crisp salsify (g)
Celeriac, horseradish & Bramley apple soup with warm artisan bread (v|g upon request)

Main

Roast Norfolk turkey or Nut Cranberry Roast | rosemary roast potatoes, garlic fried brussel tops, carrots, swede, pigs in blankets & gravy (v|g upon request)
Duck Cassoulet (a traditional dish of St Papoul the newly twinned village of Bourn)
Pan fried fillet of sea bass on squash & potato cubes with curly kale (g)
Tomme, spinach & Winter herb roulade with braised pumpkin (v)

Dessert

Willow Sundae: chocolate mousse, cinnamon cream, nut brittle & brandy ice cream (g)
Cheeseboard with crackers, chutney & figs (£3 supplement | g upon request)
Craigs Bramley apples baked in a tart with clotted cream
Christmas pudding with brandy cream
Followed by mince pies & tea or coffee

Two courses £23 | Three courses £28

£5 deposit per person please | 10% discretionary service charge added to parties 8+
Orders required one week in advance | Small or large parties welcome | Menu available November – January
Please notify us of any food allergies | (g) gluten free & (v) vegetarian options indicated above

Wishing You A Wonder-full Festive Season

Cherries on Top Festive Dining Menu



Aperitif & Appetiser

Champagne cocktail & chefs appetiser of the day

Starter

Crab cakes served with a lime dipping sauce

Brussels pate with grape jelly & melba toast (g upon request)

River Farm smoked salmon on rocola leaves & crisp salsify (g)

Celeriac, horseradish & Bramley apple soup with warm artisan bread (v|g upon request)

Amuse Bouche

Main

Roast Norfolk turkey or Nut Cranberry Roast | rosemary roast potatoes, garlic fried brussel tops, carrots, swede, pigs in blankets & gravy (v|g upon request)

Duck Cassoulet (a traditional dish of St Papoul the newly twinned village of Bourn)

Pan fried fillet of sea bass on squash & potato cubes with curly kale (g)

Tomme, spinach & Winter herb roulade with braised pumpkin (v)

Dessert

Willow Sundae: chocolate mousse, cinnamon cream, nut brittle & brandy ice cream (g)

Cheeseboard with crackers, chutney & figs (£3 supplement | g upon request)

Craigs Bramley apples baked in a tart with clotted cream

Christmas pudding with brandy cream

Followed by Christmas digestif, mince pies & tea or coffee

£40 per person | £5 deposit per person please | 10% discretionary service charge added to parties 8+

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Wishing You A Wonder-full Festive Season

T 01954 719775 | **E** contact@thewillowtreebourn.com | **W** thewillowtreebourn.com | **P** CB23 2SQ

Festive Lunch Menu

Only available 12-3pm Monday - Wednesday

Main

Roast Norfolk turkey or Nut Cranberry Roast (v)
Rosemary roast potatoes, garlic fried brussel tops,
carrots, swede, pigs in blankets & gravy (v|g upon request)

Dessert

Christmas pudding with brandy cream

or

Ice cream selection

£18 per person

£5 deposit per person please

10% discretionary service charge added to parties 8+

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Festive lunch menu only available Monday – Wednesday & subject to availability

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