

T A M B U R L A I N E

CHRISTMAS 2018





## MERRY CHRISTMAS

The most wonderful time of the year, Christmas is our favourite season. With floor to ceiling Christmas trees bedecked with decoration and fires glowing, your time at Tamburlaine will be a celebration to remember.

We have an array of different menus catering from intimate dinners for two in our restaurant to one hundred and forty guests in our Master Suite. So come and celebrate this year at Tamburlaine for a feast to remember.

Whether you are hosting a family celebration or a corporate Christmas party, we have menus to suit your needs. Our executive chef will always be on hand to help with those special touches to make your event even more memorable.

# CHRISTMAS BOWL FOOD MENU

Please make your selection

## COLD

Scottish salmon & salt water prawn cocktail

Caser salad with aged parmesan (v)

Green wheat, beetroot & charred goat's cheese salad (v)

Smoked Barbury duck & celeriac remoulade

Pulled ham hock with pickled vegetables

Stilton, apple & watercress salad (v)

## HOT

Turkey croquettes & cranberry jam

Curried pumpkin & saffron rice with yogurt (v)

Honey glazed chipolatas, mustard mash & caramelised onion

Tempura broccoli, pearl barley & garam masala (v)

Fish and triple cooked chips & tartare sauce

Salt & pepper squid & mango salad

## SWEET

Christmas pudding & brandy sauce

Dark chocolate mousse, cherries & cookie

Nougatine cheesecake, caramelised nuts & toffee sauce

Cinnamon eggnog & gingerbread

Sticky toffee pudding & butterscotch sauce

**5 Bowls at £27pp**

**+10% discretionary service charge.**

**We would recommend 4 savoury and 1 sweet pp.**

**Additional bowls are available at £5 each pp.**

**Available from 22 November to 20 December.**





# RESTAURANT CHRISTMAS MENU

Dining room, lunch & dinner over 6 persons must be pre-booked

Roasted butternut soup, coriander foam & toasted almonds (v)  
Beetroot cured salmon, celeriac remoulade, stout bread & quails egg  
Shallot and chestnut tart tatin, wild mushroom & madeira sauce (v)  
Country pork terrine, red onion jam & sour dough crisp



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Prosecco sorbet (dinner only)

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Roast Norfolk turkey, apricot & sage stuffing, roast potatoes, sprouts,  
red cabbage, pigs in blanket & carrot & swede puree  
Scottish cod loin stuffed with cranberries & sage, potato terrine,  
sprouts, chestnuts, orange & thyme dressing  
Winter vegetable nut roast, honey roast parsnips, red cabbage, carrot  
and swede puree & roast gravy (v)  
Braised beef short rib, roast shallots, smoked bacon & creamed potato

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Christmas pudding & brandy sauce

Port steeped Stilton, spiced cranberry chutney & biscuits  
Dark chocolate tart, cherries, crème fraîche & chocolate ice cream  
Nougatine cheesecake, orange sorbet, caramelised nuts & toffee sauce

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Freshly brewed filter coffee or a selection of herbal infusions,  
served with mini mince pies (inclusive dinner /£3.95 for lunch)

**2 courses Lunch £24.95pp**

**Dinner £29.95pp**

**+ 10% discretionary service charge.**

**Available from 22 November to 20 December.**



# PRIVATE DINING MENU

Please select from each course, plus vegetarian

Roasted butternut soup, coriander foam & toasted almonds (v)

Beetroot cured salmon, celeriac remoulade, stout bread & quails egg

Shallot and chestnut tart tatin, wild mushroom & madeira sauce (v)

Country pork terrine, red onion jam & sour dough crisp

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Prosecco sorbet

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Roast Norfolk turkey, apricot & sage stuffing, roast potatoes, sprouts, red cabbage, pigs in blanket, carrot & swede puree.

Scottish cod loin, stuffed with cranberries & sage, potato terrine, sprouts, chestnuts, orange & thyme dressing

Winter vegetable & nut roast, honey roast parsnips, red cabbage, carrot and swede puree & roast gravy (v)

Braised beef short rib, roast shallots, smoked bacon & creamed potato

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Christmas pudding & brandy sauce

Port steeped Stilton, spiced cranberry chutney & biscuits

Dark chocolate tart, cherries, crème fraîche, & chocolate ice cream

Nougatine cheesecake, orange sorbet, caramelised nuts & toffee sauce

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Freshly brewed filter coffee or a selection of herbal infusions, served with mini mince pies

**£32.95pp**

including room hire

+ 10% discretionary service charge.

Available from 22 November to 20 December.





# AFTERNOON TEA

Served in our Garden Room

## A SELECTION OF HOMEMADE CAKES & SWEET TREATS

Mini mince pie  
Christmas cake  
Triple layered brownie  
Coconut snowman macaron  
Peanut butter & jelly frozen parfait  
Pine tree meringue

## A SELECTION OF FINGER SANDWICHES, TO INCLUDE

Turkey & stuffing  
Smoked salmon  
Cream cheese & watercress

## A SELECTION OF SAVOURY TREATS, INCLUDING

Venison sausage rolls  
Sprout & Stilton tartlet

**£29.50pp**

+10% discretionary service charge.

Available from 22 November to 20 December.





With 155 beautifully appointed rooms and suites why not make your Christmas celebration even more of a memory and stay the night. Our King Coil beds, which are renowned for being the most comfortable beds to sleep in, followed by full English breakfast buffet the next morning, this really will be the icing on the cake!

For further information please call 01223 792 888  
or email [events@thetamburlaine.co.uk](mailto:events@thetamburlaine.co.uk)

Detailed dietary information on allergens and dishes suitable for guests with dietary requirements is available from your server. Please advise a member of our team if you have any allergies or require any further information. We cannot guarantee that our dishes are free from trace elements.

**Tamburlaine, 27–29, Station Road, Cambridge CB1 2FB**  
For dining table and event enquires please contact:  
**events@thetamburlaine.co.uk tel: 01223 792 581**