



NOVUS RESTAURANT

Tuesday 13th September 2022 Evening menu 6pm

Starters

Roasted butternut squash soup with crispy focaccia smoked sea salt and black pepper croutons (V)

Chicken and black pudding terrine with piccalilli and toasted hazelnuts

Textures of Cauliflower with apple, raisin and cheddar

Tandoori khumb - Tandoor-grilled portobello, shiitake and oyster mushrooms with pickled onions and diced beetroot make for an exciting combination

Mains

Pan fried salmon cooked in caper butter and lemon charred gem peas and dill hollandaise

Poached chicken leg roulade filled with prawn mousseline served with a rich red wine jus

Slow cooked belly of pork pea puree crispy shallots crackling stick pommes anna

Vegetarian pithivier – vegetables cooked slowly in a rich tomato-based sauce seasoned with fresh local herbs and finished with a fresh tomato salad. (V)

Desserts

Warm Bakewell tart with crème anglaise and pistachio brittle

Lemon tart – glazed with icing sugar seasonal fruits and crème Chantilly.

Eaton mess strawberries and fruit sauce

Cambridge burnt cream sable biscuits

£20.00 per Person

Tea or Coffee £1

V = Suitable for Vegetarians

While nuts and other derivatives are not used in every recipe, all food is prepared in an environment where cross contamination may occur. Should you have significant food intolerances, please advise a member of staff.