

Festive Party Menu

2024



THURSDAY 21ST NOVEMBER
TO
SUNDAY 29TH DECEMBER

2 COURSES | £26.95

3 COURSES | £32.95

EXCLUDES CHRISTMAS
DAY & BOXING DAY

d'ARRY'S WINE BAR, 2-4 KING
STREET, CAMBRIDGE, CB1 1LN

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STARTERS

Cauliflower Soup | Pitchfork Cheddar & Mayfield Cheese on Toast | Chives [v]

Chestnut & Mushroom Bon Bon | Cranberry & Pear Waldorf Salad [ve]

Pancetta & Alpine Cheddar Arancini | Apple & Date Chutney | Walnut Crumb

Torched Smoked Mackerel | Celeriac & Apple Remoulade | Focaccia Toast [ngca]

MAINS

Orange & Peppercorn Roasted Turkey | Pigs in Blankets | Roast Potatoes | Carrots & Parsnips | Sauteed Brussel Sprouts | Gravy [ngca]

Or swap to our Chestnut Nut Roast for a vegan alternative! [ve] [ngca]

Stuffed Roasted Butternut Squash | Chickpea, Spinach & Kale Fricassee | Dukkah Crumb [ve] [ngc]

The Duke Tartiflette | Charlotte Potatoes | Sauteéd Shallots | Treacle Bacon | House Salad | Sourdough

Cheesemonger Fondue | Roast Potatoes | Pigs in Blankets | Brussel Sprouts | Stuffing Balls | Tenderstem Broccoli [va]

Pan Fried Seabass | Dill & Black Pepper Mash | Moules Mariniere Sauce | Buttered Kale [ngc]

DESSERTS

Mulled Berry Frozen Cheesecake | Shortbread | Meringue

Apple & Cinnamon Blondie | Vegan Caramel | Vegan Vanilla Ice Cream [ve]

Classic Christmas Pudding | Candied Orange & Cranberries | Cointreau Custard [vea] [ngc]

British Artisan Cheeseboard | Crackers | Apple | Grapes | Quince Jelly

Please inform our team of all dietary requirements prior to your reservation. [ngc]- non-gluten containing, [ngca]- non- gluten containing available, [v]- vegetarian, [ve]- vegan. A discretionary 10% service charge will be added to all tables, this is paid directly to our staff to say thank you for their service.



