



CHRISTMAS JUST ISN'T  
CHRISTMAS WITHOUT  
**THE TREE**  
... AT CADMORE END

Located in the Chilterns between Stokenchurch and Marlow, the newly refurbished Tree at Cadmore End (formerly The Blue Flag) serves renowned International Cuisine. Our chef Daljit Dusanj, who previously headed The Axis Restaurant in Aldwych, has designed an innovative set menu which offers the traditional favourites along with a few international classics. The Festive Menu is available all through out November, December & January.

A Discount of 10% is available for bookings made before 31st October 2009 for events booked on Monday, Tuesday and Wednesday. A non refundable deposit of £10 per person will be required within 14 days of booking. The balance of the Amount can be paid on the day. Cancellations made within 14 days of the event will be charged in full.

LUNCH £19.95 DINNER £26.95

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# THE TREE AT CADMORE END

## CHRISTMAS MENU

### STARTERS

ROAST BELL PEPPER AND  
TOMATO SOUP  
(with chive sour cream)

CHICKEN AND LIVER TERRINE  
(with white onion marmalade melba toast)

SCOTTISH SMOKED SALMON  
(served with seaweed salsa, horseradish  
crème fraiche & belinis)

AUBERGINE, ARTICHOKE  
AND BOCCONCINI PARCELS  
(with tomato basil jam)

### SORBET

CHAMPAGNE SORBET

### MAIN COURSE

BAKED SALMON FILLET  
(served on a bed of Jerusalem artichoke mash,  
wilted spinach & wild mushroom sauce)

PORK BELLY CONFIT  
(served with colcannon mash, braised  
red cabbage & grain mustard sauce)

ROAST TURKEY  
(served with Brussel sprouts, roast potatoes,  
batons of carrots, chestnuts, chipolata  
sausages, stuffing and natural jus)

SLOW BRAISED SHANK OF LAMB  
(served with mash potatoes, honeyroasted  
root vegetables and rosemary jus)

EXOTIC GRILLED MEDITERRANEAN VEGETABLE TIAN  
(server with soft polenta, parmesan crisp & almond pomodoro sauce)

### DESSERTS

ORANGE & GINGER BAKED  
CHEESE CAKE  
(served with berry compote)

CHRISTMAS PUDDING  
(served with Martel brandy sauce)

WARM CHOCOLATE FONDANT  
(with Gran Marnier syrup & orange segments)

VANILLA CRÈME BRULEE

CHOICE OF ICE CREAM

TEA, COFFEE & MINTS