



Food editor
Louise Cummings
rounds off her
jubilee celebrations
with a sumptuous
dinner fit for a
Queen at Hotel Felix
in Cambridge



So, we'd been busy boiling, buttering and baking in preparation for the jubilee lunch in our village. It has been a right royal four-day of festivities, and as the end of the patriotic weekend drew to a close, all my fiancé Kevin and I fancied doing was sneaking off on our own to somewhere fabulous to be cooked for.

Just a 10-minute drive from our house, The Hotel Felix was an obvious choice for a special meal, with its award-winning Graffiti Restaurants a favourite haunt. I love the modern airy feel of the two elegant dining areas, decorated with contemporary artwork, and boasting opulent pink and purple chairs.

Shown to the main dining area, overlooking the wisteria-clad terrace, we were met by the sweet smell of tiger lilies and gladioli wafting from an impressive display on the fireplace. Candles were flickering on the tables, giving an ambient glow, while the weather had turned cold and rainy, so one of the staff kindly lit the fire.

The menu was packed with tantalising options – plus the restaurant had designed a special Diamond Jubilee menu to choose from – just to bamboozle me further! Starters ranged from ceviche of sea bass to my pan seared scallops with chorizo. But I think when in season, asparagus is utterly delicious so I feasted on the buttered English spears with fried parmesan polenta and a

hollandaise sauce. The asparagus had just the right amount of crunch, and the polenta was a rich treat, teamed with the creamy sauce.

Kevin, never afraid to venture into unknown territory, decided to have his first taste of bone marrow, ordering the finely sliced fillet of Tilbury Meadows beef, crisp bone marrow and horseradish cream. The presentation was simply impeccable, garnished with miniature slices of radish and perfectly piped balsamic. It was extremely tasty Kevin said, with a good balance of textures and



flavours (he is now a bone marrow convert!)

Main course was another dilemma and the trio of Dingley Dell pork almost had me, but I loved the sound of the roast crown of poussin, sweetcorn pie, tarragon mash and baby vegetables (as a Northerner, pie always swings it for me). Again, the dish looked almost too good to eat, but I'm glad I did, as the poussin was tender and the pie absolutely delicious, filled with confit meat.

Kevin tucked into the roast rib of rose veal and thyme rosti with caper relish and Café de Paris butter. The potato was deliciously crisp, and the meat so succulent, though it could have done with a smattering more jus.

There were plenty of quintessentially English desserts befitting a jubilee on the special menu, packed with elderflower, gooseberries and strawberries. But I was feeling a little more exotic than that so ordered pineapple tarte tatin, mango mousse and coconut sorbet, which was a mouth-watering fusion of flavours, served with papaya and passionfruit dressing.

Stilton-loving Kevin couldn't resist the cheeseboard, which he enjoyed with a glass of 10-year-old tawny port.

I'm sure the Queen would have approved.

■ Hotel Felix
is at Whitehouse
Lane, Cambridge.
Find out more at
[www.hotel
felix.co.uk](http://www.hotel
felix.co.uk)