



GONVILLE HOTEL
CAMBRIDGE

SUNDAY ROAST MENU

Panko breadcrumb cod cheeks with pickled veg and a pea puree

Deep fried polenta with a beef cheek ragu and 39 months aged and shaved parmesan (GF)

Burrata served with heritage tomato concasse with shallot, basil and wild rocket pesto (VG)(GF)(*)

Soup of the day served w/ sourdough (allergies dependent on soup)

.....
Rack of lamb

Roast sirloin of beef

Fish of the day

Mushroom and squash wellington (VG)

All served with roasted potatoes, vegetables, Yorkshire pudding and gravy.

Add half cauliflower cheese
.....

Deconstructed banoffee pie with dried caramelised banana (VG) (GF)

Chocolate Fondant with Raspberry sorbet

Strawberry and basil tiramisu

Selection of ice creams and sorbets (GF) (VG) (*)

Baked vanilla and mango cheesecake with an apple and mango sorbet

2 courses for £28

3 courses for £35
.....

A discretionary service charge of 10% will automatically be added to your bill. All of our produce is locally sourced where possible. Please advise us of any specific dietary requirements, food intolerances or allergies ahead of placing your order.