



CHRISTMAS DAY MENU

Champagne & Canapes

Crispy cheese fondue, crab rilette, blini with chive, sour cream and Oscietra caviar

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Foie gras, duck and chicken liver terrine, quince, brioche

BBQ langoustines, langoustine bisque, kimchi emulsion, squid ink cracker

Roasted onion, squash and coconut soup

Steak tartare, roasted bone marrow, horseradish, baguette foam

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Banham farm chicken with sage, cranberry and onion stuffing, chicken thigh and pancetta croquette, potato terrine and cranberries

Dover sole with truffle mousse, Jerusalem artichoke, galette, chicken beurre blanc

Wild mushroom, chestnut and cranberry wellington, squash puree, roasted hispi cabbage

Beef Wellington with wild mushrooms and spinach, chestnut puree, bordelaise sauce

All mains served with traditional festive garnish
of roasted Winter vegetables, roast potatoes, pigs in blankets, Brussel sprouts

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Avocado, lime and mint sorbet

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Mulled wine poached pear tart with vanilla ice cream

Seasonal Winter fruits and sorbet

Brandy and chocolate crèmeux with a Christmas pudding and brandy ice cream

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Selection of cheeses (Rachel, Cornish blue, Baron bigod brie, Westcombe Cheddar, Cornish Yarg) shallot tart tatin, apple chutney and crackers

Served with a glass of port

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Artisan chocolates, homemade mince pies, tea and coffee

£129 per person

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HOTEL | FINE DINING | WELLNESS | EXPERIENCES

