



CHRISTMAS EVE MENU

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

.....

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 purée, roasted hispi cabbage

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

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

.....

Mulled wine poached pear tart with vanilla ice cream

Seasonal fruits and sorbet

Selection of artisan cheeses with shallot tart tatin, apple chutney and crackers

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

£65 per person

GONVILLE PLACE, CAMBRIDGE, CB1 1LY  
GONVILLEHOTEL.CO.UK

01223 366611  
info@gonvillehotel.co.uk

HOTEL | FINE DINING | WELLNESS | EXPERIENCES

