

FESTIVE PRIVATE DINING MENU

STARTERS

Gravlax cured sea trout, dill mayonnaise, pickled radish, cucumber ribbons
Duck leg and pork terrine, bacon jam, mustard gel, brioche crostini
Seasonal squash soup, toasted pumpkin seeds, served with sourdough crostini and squash
infused ricotta (v/ve)

MAINS

Braised beef shin, shaved black truffle, buttered girolle mushrooms, mushroom puree, red wine jus
Pan fried coley, artichoke puree, crispy artichokes, lemon butter sauce, sea herbs
Root vegetable terrine, turnip puree, roasted turnips (v/ve)

DESSERTS

Christmas pudding with brandy sauce, vanilla ice cream
Triple layered chocolate cake, cherry gel, cherry ice cream
Fresh fruit salad with fresh sorbet



To book please contact the events team on 01223 366611 or events@gonvillehotel.co.uk