

# 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, foie gras, 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](mailto:events@gonvillehotel.co.uk)