

Christmas Menu

Starters

Chestnut & Sweet Potato Soup (GF, LF, VE)

Stilton Gougère drizzled with Spicy Cranberry Marmalade (V)

Scallops on a bed of Celeriac Cream, Green Apple, Wild Cherry Compote & Vanilla Mayonnaise (GF, V)

Angus Beef Carpaccio with Wild Rocket, Pomegranate Dressing, Figs & Kefalotyri Flakes (GF, LF OD)

Fish Croquettes, Tomato Sauce, Baby Rocket & White Truffle Oil

Mains

Pan-Seared Duck Breast on a bed of Celeriac Mousseline with a Vinsanto Santorini & Dry Fig Jus (GF)

Lamb Selection

Lamb Cutlets & Short Saddle Lamb, Parsnip Purée, Sauté Spinach, Baked Heritage Carrots & Mavrodaphne Jus (GF)

Pork Selection

Pork Fillet Tournedo & Slow-Cooked Caramelised Pork Belly, Sauté Spinach, Baked Heritage Carrots & Mavrodaphne Jus (GF)

Prosecco Saffron Salmon

with Basil & Halloumi Cannelloni served with Asparagus & Roasted Pine Nuts

Stuffed Butternut Squash

Mediterranean style Quinoa Risotto & Kefalotyri Cheese (GF, LF OD, VE OD)

Desserts

Lemon Cream, Chocolate Ganache, Almond & Biscuit Crumble

Baklava with Dates, Walnuts & Cognak

Mastiha Panna Cotta marinated in Fresh Forest Fruit & Blackcurrant Sorbet (GF)

Selection of Fresh Ice-Cream (GF)

33 dinner 29 lunch

GF = Gluten-Free, LF = Lactose Free, VE = Vegan, V=Vegetarian, OD = On Demand

10% optional gratuity will be added to the bill

Fine Print:

Menu is available for bookings only.

Applies to Christmas parties during November & December.

£10 per person non-refundable deposit for booking to be confirmed.

Items to be pre-ordered at least 1 week in advance.

Cancellation/Reduction policy: Any cancellation or reduction in numbers 3 days prior to arrival will be charged at full rate. Cancellations or reductions earlier than 3 days do not bear any cost except for the deposit.

email: reservations@the-olivegrove.co.uk

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