

Christmas Menu

Starters

Parsnip Soup with Stilton & Bacon Crumb (V) GF/VE OD

Roasted Onion and Chicory Tart with Pear Salad & Blue Cheese Beignets (V)

Scallops with Jerusalem Artichoke puree, Green Apple Salad & Prawn Beurre Noisette (GF, V)

Chicken Liver Parfait with Pomegranate Jelly and Sourdough Crisps (GF, LF OD)

Warm Salad with Kale, Kumquats, Roast Sunflower Seeds and Tahini Dressing

Mains

Slow-cooked Beef Cheeks with Celery Root Foam, five-spice braised Red Cabbage and Red Wine Jus

Duck Breast with Roasted Root Vegetables, Lavender & Honey sauce

Root Vegetable Stew with Chestnuts, Sage Crust and Kale Crisps (V) GF/VE OD

Prosecco Saffron Salmon with Asparagus Cannelloni

Roast Turkey Breast with Dauphinoise Potatoes, Brussel-sprouts and Lemon-Thyme gravy

Desserts

Caramel Panna Cotta with homemade Ginger-bread and Sesame Seed Tuile

Baklava with Dates, Walnuts & Cognak

Rum Baba with Vanilla cream and Sloe Gin Cranberry sauce

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

100 Regent Street
CB2 1DP Cambridge