

Christmas Menu

Starters

Parsnip Soup with *Stilton & Bacon Crumb* GF/VE OD

Roasted Onion & Chicory Tart with Pear Salad with *Walnuts & Blue Cheese*
Beignets V, VE, N OD

Scallops with Jerusalem Artichoke Purée, Green Apple Salad & Prawn Beurre
Noisette GF, V, N

Chicken Liver Parfait with Pomegranate Jelly and *Sourdough Crisps* GF OD

Warm Salad with Kale, Kumquats, Roast *Sunflower Seeds and Tahini Dressing* VE,
GF, LF, N OD

Mains

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

Duck Breast with Roasted Root Vegetables, Lavender & Honey sauce GF

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

Butternut Squash with Dried Fruit & Vegetable Pilau VE, GF, LF

Prosecco Saffron Salmon with Asparagus Cannelloni

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

Desserts

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

Baklava with Dates, Walnuts & Cognak N

Rum Baba with Vanilla Cream and Sloe Gin Cranberry sauce

Selection of Fresh Ice-Cream & Sorbet GF, VE OD

33 dinner 29 lunch

GF = Gluten-Free, LF = Lactose Free, VE = Vegan, V=Vegetarian, N = contains Nuts,
OD = On Demand, Italics represent item(s) to be removed

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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