

The Olive Grove Christmas Menu

To Start...

Smoked haddock croquettes
Celeriac puree, truffle pecorino, watercress

Butternut squash tart (V)
Cambridge blue, red onions, shallot dressing, mixed leaf salad

Beetroot cured salmon (GF on demand)
Horseradish cream, pickled beetroot, gingerbread

Roast scallops (GF)
Chestnut velute, pancetta, apple, maple syrup

Kale and Golden beet salad (VG/GF)
Cavolo nero, raisins, walnuts, tahini-lemon dressing

To Follow...

Trio of lamb (GF on demand)
Roasted rump, slow cooked shoulder, crispy sweetbread, savoy cabbage, carrot, sour
cherry jus

Roast turkey breast
Potato terrine, creamy greens, lemon-thyme gravy

Lemon sole
Herb gnocchi, Brussels sprouts, mussel sauce

Roasted celery root (V)(VG on demand)
Onion consommé, samphire, Jerusalem Artichoke

To Finish...

Baklava
Dates, walnuts, cognac

Rice pudding parfait
White chocolate, mulled winter fruits

Chocolate mess
Vanilla curd, brownie pieces, chocolate crumb, fresh mint

Selection of ice cream and sorbet

36 dinner 32 lunch

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 fully deductible from the final bill.

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