



CHRISTMAS DAY

We invite you to indulge in a traditional Christmas Day Lunch with all the trimmings - a thoughtfully crafted menu by our Head Chef, featuring festive favourites and refined twists on the classics.

Spend the rest of the afternoon unwinding in the comfort of The Long Bar, where tea and mince pies await as you watch the King's Speech in elegant surroundings.

Gonville Hotel offers the perfect setting for a memorable Christmas and New Year.

Two seating times to choose from: 12pm or 3pm

Price: £145 per person

Children 5 to 12 years old £65, children 2 to 4 years old £15, under 2 years old free



T&Cs apply. To book please contact the events team on 01223 366611 or events@gonvillehotel.co.uk

CHRISTMAS DAY FIVE-COURSE MENU

AMUSE BOUCHE

Crispy cheese fondue with a chilli jam (v)
Blini with smoked salmon, chive crème fraîche and Exmoor Cornish Caviar
Espresso cup of wild mushroom, chestnut and truffle velouté (v/ve)

Homemade sourdough with butter for the table

STARTERS

Chicken liver parfait, kumquat chutney, grilled sourdough and salad
Cured chalk stream trout, fennel and beetroot gazpacho, fresh horseradish, mooli
Cauliflower and barbers cheddar velouté, cheddar croutons, homemade bread (v/ve)

MAINS

Beef Wellington, roast potatoes and vegetables, braised red cabbage, bordelaise sauce, pigs in blankets and Yorkshire pudding

Sage and cranberry stuffed Turkey crown, bread sauce, pigs in blankets, roast potatoes, roasted vegetables and a Yorkshire pudding

Salmon en croûte, wilted spinach, roasted vegetables, champagne sauce

Jerusalem artichoke, potato and comte pithivier, artichoke purée, wild mushroom sauce, fresh winter truffle (v/ve)

DESSERTS

Christmas pudding with brandy crème anglaise (ve option)
Croissant and butter pudding with vanilla ice cream
Mango and passion fruit trifle with rum infused panattoni
Selection of cheese and biscuits, quince paste, celery and grapes

PETIT FOURS

Served with tea and coffee