FESTIVE PRIVATE DINING

£69 PER PERSON

Indulge in a delicious three-course festive menu, perfectly paired with a glass of Prosecco on arrival to get the celebrations started.

Gather your friends, family or colleagues and enjoy a private dining experience in one of our beautiful spaces, including the Atrium, Grantchester, Abington, Teepee or Terrace.

Available throughout December 2026

FESTIVE PRIVATE DINING MENU

STARTERS

Game pâté en croûte, house pickles, confit kumquats and Dijon mustard
Cured chalk stream trout, fennel and beetroot gazpacho, fresh horseradish, mooli
Cauliflower and barbers cheddar velouté, cheddar croutons, homemade bread (v/ve)

MAINS

Sage and cranberry stuffed turkey crown, bread sauce, pigs in blankets, roast potatoes, roasted vegetables and a Yorkshire pudding
Pan seared halibut, poached salsify, pomme puree, roasted bone and red wine sauce
Jerusalem artichoke, potato and comté pithivier, artichoke purée, wild mushroom sauce (v/ve)

DESSERTS

Christmas pudding with brandy crème anglaise (ve option)
Croissant and butter pudding with vanilla ice cream
Mango and passionfruit trifle with rum infused panettone

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