

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 purée, 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@radissonindividuals.com