



Garden House
Festive Banquet Menu

@gardenhousecambridge

Garden House / *Festive Banquet Menu*

our malted grain sourdough bread & bungay cultured butter

Pre-order only. Choose a starter, main & dessert each, our sides are served feasting style

huntsham farm pork & prune terrine with pickled cranberries
marinated beetroot, radicchio, goat's curd & walnut salad
citrus cured salmon, cucumber, turnip & horseradish buttermilk

port glazed beef short rib, caramelised celeriac & chestnut
slow roasted celeriac, pickled mushroom, sourdough & redcurrant
roast hake, creamed pumpkin, chestnut & sage pesto
norfolk turkey, crispy stuffing, spiced bread sauce

sides for the table to share
creamed potato
steamed sprouts
honey glazed carrots
cranberry sauce

chocolate & salted caramel tart, creme fraiche
spiced bread & butter pudding with brandy cream
set buttermilk & mulled wine & quince

supplements
+ 10 cheese course
+ 15 truffle
+ 6 honey petit fours & coffee or tea
+ 10 glass of fizz

45 pp 3 course lunch including honey petit-fours, tea & coffee
49 pp 3 course dinner including honey petit-fours, tea, coffee & party disco

We pursue farms that place animal welfare & environmental impact at the forefront of their minds.

Our fish is native & sourced from British day boats working in a conscious & targeted manner.

We grill over sustainably sourced holm oak lump-wood charcoal.

All game may contain shot.

A discretionary 12.5% service charge will be added to your bill – of which our team receive 100%.

Please inform your server of any allergies or dietary requirements before ordering.