

SUNDAY

2-courses 29 | 3-courses 35



FOR THE TABLE

GREEN SICILIAN NOCELLARA OLIVES (ve) 5.5

SOURDOUGH BREAD, SALTED BUTTER (v) 5.5

SMOKED ALMONDS (ve) 5.5

STARTERS

BUTTERNUT SQUASH & CUMIN SOUP Cheddar corn bread (v)

PANZANELLA SALAD Heritage tomato, celery, caper and croutons (ve)

PASTRAMI CURED SALMON Baked beetroot, soft herbs

HAM HOCK TERRINE Marinated vegetables

ROASTS

ROAST SIRLOIN OF HEREFORD BEEF Red wine gravy

HAMPSHIRE WHITE PORK LOIN Bramley apple sauce

ROAST NORFOLK TURKEY Cranberry stuffing, pigs in blankets

SALT BAKED CELERIAC Root vegetable sauce (ve)

All served with braised red cabbage, brussels sprouts, glazed root vegetables, roast potatoes, Yorkshire pudding

MAINS

GARDEN HOUSE BURGER Braised cheek, cheese, celeriac slaw and peri peri fries

BEER BATTERED HADDOCK Chips, minted pea and tartare sauce

SIDES

CAULIFLOWER CHEESE (v) 6

ROAST POTATOES (ve) 6

DESSERT

CAMBRIDGE BURNT CREAM TART Tea poached prunes (v)

CHRISTMAS PUDDING Clementine and brandy sauce

DARK CHOCOLATE OPERA Mascarpone and cherry

TODAYS SELECTION Ice cream (v) and sorbets (ve)

@GARDENHOUSECAMBRIDGE

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.