



Garden House

Festive Lunch

available 26th november - 24th december 2021

friday - sunday

12:30pm - 2:45pm

@gardenhousecambridge

Garden House / *Festive Lunch*

our malted grain sourdough bread & bungay cultured butter

choose a starter & dessert each, our main & sides are served feasting style.

pork, partridge & prune terrine

jerusalem artichoke & tunworth cheese soup

cured chalk stream trout, shaved apple & horseradish

glazed short rib of beef, pickled chanterelles, redcurrants & sourdough

creamed potato
bitterleaf salad
braised cabbage

cambridge burnt cream tart

spiced bread & butter pudding with brandy cream

set buttermilk with mulled wine & quince

supplements

- + 10 cheese course
- + 15 truffle
- + 6 honey cakes & coffee or tea

49 pp with prosecco / 59 pp with champagne

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.



Garden House

Festive Lunch (V)

available 26th november - 24th december 2021
friday - sunday
12:30pm - 2:45pm

@gardenhousecambridge

Garden House / Festive Lunch (V)

our malted grain sourdough bread & bungay cultured butter

choose a starter & dessert each, our main & sides are served feasting style.

roast hen of the wood mushroom with goat's curd & walnut

jerusalem artichoke & tunworth cheese soup

salt-baked beetroot, shaved apple & horseradish

slow roast celeriac, pickled chanterelles & mushroom sauce

creamed potato
bitterleaf salad
braised cabbage

baron bigod & damson

cambridge burnt cream tart

spiced bread & butter pudding with brandy cream

set buttermilk with mulled wine & quince

supplements

- + 10 cheese course
- + 15 truffle
- + 6 honey cakes & coffee or tea

49 pp with prosecco / 59 pp with champagne

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.



Garden House

Festive Lunch (Vg)

available 26th november - 24th december 2021
friday - sunday
12:30pm - 2:45pm

@gardenhousecambridge

Garden House / *Festive Lunch (Vg)*

our malted grain sourdough bread & olive oil

choose a starter & dessert each, our main & sides are served feasting style.

roast hen of the wood mushroom with walnut & salted blackcurrant

jerusalem artichoke soup

salt-baked beetroot, shaved apple & horseradish

slow roast celeriac, pickled chanterelles & mushroom sauce

potato
braised cabbage
bitterleaf salad

red wine poached pear

plum & tarragon sorbet

set oat milk with mulled wine & quince

supplements

+ 15 truffle
+ 6 petit fours with coffee or tea

49 pp with prosecco / 59 pp with champagne

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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%.

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