

Christmas Menu



Arundel House Hotel

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CHRISTMAS LUNCH AND DINNER

£28.95 per person

To make a provisional booking please contact one of our Christmas Co-ordinators on 01223 367701.

WINES FOR YOUR CELEBRATION

To complement your meal the hotel offers an extensive and varied selection of wines.

White wines from £19.75 to £34.50

Red wines from £19.50 to £37.50

Sparkling wines from £25.95 to £59.50

RELAX AND STAY THE NIGHT

For guests wishing to stay overnight after their Christmas meal we are offering twin and double bedded rooms with private bath or shower at a very special price of **£95.00**, inclusive of full English breakfast and VAT.

This price is for two people and is subject to availability.

If you wish to make a reservation for accommodation, please contact our Reservations Department.

(Double rooms are normally £145.00 - £185.00 with English breakfast an additional £9.95 per person. Our £95.00 special offer price is available for one night only on the same date as your confirmed Christmas menu booking. It is not available in conjunction with any other menus).

We look forward to welcoming you to Arundel House Hotel to enjoy this year's festive celebrations.

CHRISTMAS MENU 2020

Cream of Leek, Potato and Wensleydale Soup

A thick creamy leek and potato soup topped with Wensleydale cheese and croutons.

Salmon Mousse

Choux pastries filled with a light mousse of fresh and smoked salmon. Served with a baby leaf salad.

Chicken, Pork, Orange and Brandy Pate

Our chef's homemade pate. Fine, smooth and creamy in texture. Served with red onion marmalade and toasted French bread.

Three Melons with Exotic Fruits

Slices of honeydew, galia and cantaloupe melon, drizzled with Cointreau and served with an array of exotic fruits.

Traditional Roast Turkey

Mouth-wateringly tender fresh free-range turkey, served with chestnut and mushroom stuffing, chipolata sausage wrapped in bacon, cranberry sauce and homemade bread sauce.

Supreme of Cod

Poached supreme of cod served on a dill and new potato cake with a lobster bisque sauce.

Roast Topside of Beef

Topside of beef roasted with whole green peppercorns. Served sliced with a red wine jus and Yorkshire pudding.

Butternut Squash, Sweet Potato and Wild Rice Strudel

Served with a watercress and white wine sauce.

Served with a Selection of Seasonal Vegetables and Potatoes

Christmas Pudding

A traditional dark Christmas pudding, full of plump ripe fruit soaked in cider and sherry. Served with a Napoleon brandy sauce.

Peach, Apricot and Raspberry Roulade

Peach and apricot ice cream with a raspberry centre, encased in chocolate sponge. Served with Chantilly cream and a raspberry coulis.

Winter Berry Meringue

Served with whipped cream and vanilla ice cream.

Sticky Toffee and Pecan Pudding

An individual sponge pudding served hot with toffee and pecan nut sauce and creamy custard.

Coffee and Mince Pies