

# Christmas Menu



## *Arundel House Hotel*

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# CHRISTMAS LUNCH AND DINNER

**£27.50 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 2021

## **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.

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## **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**

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## **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.

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## **Coffee and Mince Pies**