

Christmas Menu



Arundel House Hotel

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CHRISTMAS LUNCH AND DINNER

£39.50 per person

To make a provisional booking please contact one of our Christmas Co-ordinators on 01223 367701 or e-mail info@arundelhousehotels.co.uk

WINES FOR YOUR CELEBRATION

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

White wines from £23.00 to £45.00

Red wines from £23.00 to £47.00

Sparkling wines from £29.50 to £125.00

An optional 10% service charge is added to all bills

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 the very special room rate of **£145.00**, 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 £185.00 - £255.00 with English breakfast an additional £12.50 per person. Our £145.00 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 2023

Cream of Leek, Potato and Wensleydale Soup

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

Prawn Cocktail

Prawns served with gem lettuce and a seafood sauce.

Duck, Pork, and Pheasant Terrine

Our chef's home-made terrine of duck, pork and pheasant, flavoured with Port. Served with a redcurrant and apple chutney 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.

Fillet of Hake

Poached fillet of hake served on a bed of couscous with a lightly spiced cream 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.

Tiramisu

An Italian dessert of light sponge flavoured with coffee and Masala with a cream cheese and chocolate topping.

Winter Berry Meringue

Meringue filled with mixed winter berries, 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