



HENLEY
HOTEL
CAMBRIDGE

Christmas day degustation menu and dessert buffet

on tables

House made sourdough bread w whipped herb
butter and oils

amuse

Salmon and beetroot gravalax with mango purée and
roquette

entrée

Ciabatta crostini w rosemary goats whip, slow
roasted cherry tomato and basil emulsion

main

Manuka honey and seeded mustard glazed ham,
crispy cranberry stuffed chicken thigh, house made
gravy filled Yorkshire pudding with glazed carrots
and seasonal green salad

dessert buffet

Mini pav with vanilla mascarpone berry compote and
kiwi berry

Tiramisu cups

Lemon meringue tarts

Christmas cake pops dipped in chocolate
with cherry dust

Chocolate dipped strawberries

Doris plum gelato cups with pistachio and white
chocolate shards

Seasonal fruit platters