



Garden Grill Sample Festive Lunch Menu 2024

£42.00 per person



Starters

Grand Gin & Tonic Cured Salmon (F,Su,M)

Purple potato, gherkin & dill creme fraiche

Panko Breaded Brie (Su,M,G,E,N)

Mache lettuce, cranberry & orange compote, candied walnuts

Ham Hock, Cornichon & Parsley Terrine (M,Su,Mu,Ce)

Grand piccalilli, baby salad

Soup Of The Day (V,PB)

Hand Dived Scallops Wrapped in Pancetta (Mo,C,M,Su,Sh)

Supplementary charge of £10.50

Cauliflower purée, bacon crumb

Main Course

'Grand' Free Range Butter Roasted Turkey Breast (M,G,Ce,Su)

Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts, Shiraz jus, cranberry compote & bread sauce

Duo of English Lamb (Su,Ce,M)

Pink Rump and mini shepherd's pie, honey roast root vegetables, tenderstem broccoli, sage jus

Pan Fried Fillet of Hake (F,M,Su)

Peas a la France, mange tout and pack choi

Lobster Thermidor (C,Mu,M,G)

Supplementary charge of £15.00

Served with salad, French fries, tenderstem broccoli

Desserts

'Grand' Vintage Christmas Pudding (M,Su,G,N,E)

Brandied custard

Milk Chocolate & Hazelnut Cheesecake (M,So,G,E,N)

Praline brittle

Chestnut Cream Pavlova (E,M,N)

Selection of Fine Local Cheeses (M,Su,Ce,N,P,Se,G,So)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

Please note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.