Garden Restaurant Sample Festive Dinner Menu 2024

£47.00 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, braised red cabbage, light turkey jus, cranberry compote & bread sauce

Slow Cooked Belly Of English Pork (Su,Ce,M)
Creamed potatoes, roast parsnips, creamed savoy cabbage, calvados jus & cider braised apple sauce

Wild Sea Trout (F,M,Su,Mo,C)
Mussel, potato & baby spinach chowder, Crispy mange tout

Roast Butternut Squash & Chestnut Risotto (V,M,N)
Crumbed goats cheese, toasted seeds, baby rocket

Pink Venison Loin (M,G,Su,Ce)   *Supplementary charge of £10.00*
Rosti potato, braised red cabbage, honey glazed baby carrots, blackberry jus

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)