

A Festival Celebrating 150 Years of Music, Monarchs & The Grand Hotel Dinner Menu

Friday 21st November 2025

Starter

Tian of Poached Salmon (F,G,Su,M)

Crème Fraiche, Capers, Crunchy Sourdough Crumb

Main Course

Chicken, Leek & Bacon Puff Pastry Trellis (G,E,M,Su)

Seasonal vegetables, white wine cream sauce

Dessert

Citrus Tartlet (G,So,Su,M,E)

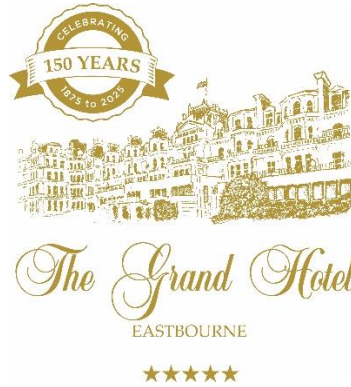
Chantilly Cream, Mixed Berry Compote

Coffee and Petit Fours

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.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

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 PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian



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Saturday 22nd November 2025

Starter

Double Baked Goats Cheese Souffle (G,M,E)

Crispy Onions, Warm Caraway Seed Roll

Main Course

Roast Rump of Southdown Lamb (Su,M)

Dauphinoise Potatoes, Seasonal Vegetables, Minted Red Wine Jus

Dessert

Gateaux Saint Marc (G,So,N,E,M)

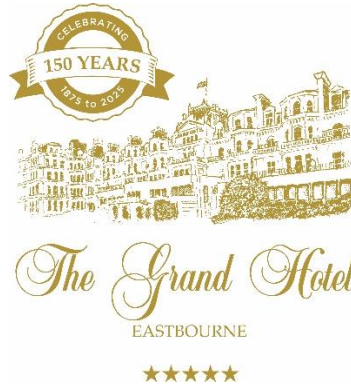
Vanilla Cream, Poached Blueberry Compote

Coffee and Petit Fours

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Sunday 23rd November 2025

Starter

Lovage Pesto Marinated Bocconcini (G,M,V)

Sun Blushed Tomato, Orzo Pasta & Roquette Salad

Main Course

Fillet of Pork Wellington (Su,M)

Savoyard Potatoes, Seasonal Vegetables, Rich Calvados Jus

Dessert

Classic Peach Melba (M,Su,N,So)

Coffee and Petit Fours

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