

Garden Restaurant Festive Sample Dinner Sample 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

 $\textbf{'Grand' Vintage Christmas Pudding} \ (M,Su,G,N,E)$

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.