



Festive Dinner Sample Menu

Monday 1st - Monday 22nd December

3 Courses £48.00 per person

Starters

Cured Salmon Gravadlax (F,Su,M)

Celeriac remoulade, gherkin & dill crème fraîche

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

Cranberry & orange compote, candied walnuts

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

Grand piccalilli, baby salad

Soup Of The Day (V,PB)

Garden Winter Salad (V,PB,Su)

Roast butternut squash, parsnip crisp, golden beetroot, kohl rabi, rouille sauce

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

Duo of English Lamb (Su,Ce,M)

Pink rump & braised shoulder, carrot puree, tenderstem broccoli, sage jus

Fish of the Day (F,M,Su,,C)

Crushed chorizo new potato, baby spinach & fish cream sauce

Roast Butternut Squash & Chestnut Risotto (V,M,N)

Crumbed goats cheese, toasted seeds, baby rocket

Cauliflower, Chickpea & Pepper Vegetable Tikka Masala (Su,Ce,V,PB,G)

Basmati rice & naan crumb

Pink Venison Loin (M,G,Su,Ce)

Supplementary charge of £10.00

Rosti potato, braised red cabbage, honey glazed baby carrots, blackberry jus

Lobster Thermidor (C,Mu,M,G)

Supplementary charge of £15.00

Salad, french fries, tenderstem broccoli

Grill

(All grill items served with skin on fries, battered onion rings, cherry tomato, garlic mushroom, peppercorn sauce)

English Sirlon Steak 220g (M,Ce,Su,G,E)

Supplementary charge of £10.00

English Fillet Steak 220g (M,Ce,Su,G,E)

Supplementary charge of £15.00

English Chateaubriand for Two to share 500g (M,Ce,Su,G,E)

Supplementary charge of £38.00



Desserts

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

Chocolate Orange Tart, vanilla cream (V,PB,So,G)

Honeycomb Cheesecake, blueberry compote (Su,M,G)

Selection of Fine Local Cheeses (M,Su,Ce,N,P,Se,G,So - some cheese may be unpasteurised)

Hot Beverages - All Served with Petit Fours

The Grand Hotel Tea Selection	£5.25
Cafetière of Ground Coffee / Decaffeinated Coffee	£5.25
Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45

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