



## Festive Lunch Sample Menu

Saturday 6th to Sunday 21st December

3 Courses £43.00 per person

### Starters

**Cured Salmon Gravavlax** (F,Su,M)

Celeriac remoulade, gherkin & dill crème fraiche

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

Cranberry & orange compote, candied walnuts

**Ham Hock, Pea & 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, light turkey jus, cranberry compote

**Duo of English Lamb** (Su,Ce,M)

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

**Pan Fried Fillet of Seabass** (F,M,Su)

Chorizo butter beans, baby spinach herb oil

**Lobster Thermidor** (C,Mu,M,G)

*Supplementary charge of £15.00*

Salad, french fries, tenderstem broccoli

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

Basmati rice & naan crumb

**Pumpkin & Sage Ravioli** (V,PB,G)

Carrott & sage sauce, crispy shallot rings

### Sunday Roast (Sunday's Only)

**Roasted Sirloin of Scottish Beef** (G,M,E,Su,Ce)

Yorkshire pudding, thyme roast potatoes, seasonal vegetables, red wine jus

### 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*



## ***Side Dishes - £6.00***

**Skin on Fries** (V,PB)

**Buttered new Potatoes** (E,M,V)

**Creamed Sautéed Spinach with Nutmeg** (M,V)

**Broccoli with Almonds** (N,V,M)

**Mixed Garden Salad, French Dressing** (Mu,V,Su,PB,Ce)

## ***Desserts***

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

Brandied custard

**Chocolate Orange Tart** (V,PB,So,G)

Vanilla cream

**Honeycomb Cheesecake** (Su,M,G)

Blueberry compote

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

Fig bread, celery, grapes, chutney

## ***Hot Beverages - All Served with Petit Fours***

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