



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

Coronation 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