



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

Saturday 22<sup>nd</sup> 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***

**Mixed Berry Meringue Pavlova (E,M)**

Vanilla Cream, Poached Blueberry 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