



## Festive Dinner Menu

Monday 1st - Monday 22nd December

3 Courses £48.00pp, 2 Courses £38.00pp, 1 Main Course £28.00pp

### Starters

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

Celeriac remoulade, gherkin & dill crème fraiche

**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 Sirloin 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*

<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 team