



Festive Lunch Menu

Saturday 6th to Sunday 21st December

3 Courses £43.00pp, 2 Courses £33.00pp, 1 Main Course £23.00pp

Starters

Cured Salmon Gravavlax (F,Su,M)

Celeriac remoulade, gherkin & dill crème fraîche

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 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



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

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 team