



`Glitz at the Grand` Christmas Party Night Menu 2021

Smoked Ham Hock and Chicken Liver Pâté

Port Jelly, Kohlrabi & Beetroot

Golden Cross Goat's Cheese, Red Onion Marmelade Tartlet

Pickled Cauliflower, Watercress (V)

'Grand' Free Range Butter Roasted Turkey Breast

Apricot, Sage & Chesnut Stuffing, Chipolata Wrapped in Bacon, Roast Goose Fat Thyme Potatoes, Honey Roast Root Vegetables, Buttered Sprouts with Toasted Hazelnuts, Shiraz Jus & Cranberry Compôte

Roast Fillet of Scottish Salmon

Crab and Sweetcorn Fritter, Crushed Leek & Spinach Potato Cake, Broccoli & Champagne Butter Sauce

Roast Butternut Squash

Stuffed with Spiced Chickpea, Cauliflower and Aubergine Tagine (V, Vegan, DF)

Christmas Pudding Cheesecake

Vanilla Poached Blueberries, Cinnamon Cream

Dark Chocolate Marquise

Coconut Dacquoise, Cardamom Spiced Pear Milk Chocolate Mousseline

Warm Mince Pies & Fresh Ground Coffee



A discretionary 10% service charge will be added to your bill for any additional food and beverage services and will be shared by the entire team.

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 and 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 Vg - vegan V - vegetarian