



# Christmas Day

## FESTIVE FAMILY LUNCH

### CHICKEN LIVER PARFAIT

Pear & saffron chutney, quince, madeira, brioche (GF\*)

### RED ONION & BEETROOT TARTE TATIN

Goat's cheese, pickled beetroot & onion (V, VE\*)

### WHITBY CRAB & SMOKED HADDOCK FISHCAKE

Coronation salad, heritage potato velouté, curry oil (GF, VE\*)



### CARVED TURKEY BREAST

Sage, cranberry & chestnut stuffed leg, creamed sprouts & chestnut, charred carrot, honey roast parsnips, duck fat roast potatoes, turkey gravy (DF\*, GF\*)

### WILD SEABASS

Wilted spinach & samphire, mussel & clam bouillabaisse sauce, chive oil, confit potato (GF)

### WILD MUSHROOM RISOTTO

Truffle, pickled Shimeji mushrooms, Parmesan tuile, celeriac foam (DF\*, GF\*, V, VE\*)



### GRANTLEY HALL CHRISTMAS PUDDING

Salted brown butter ice cream, cognac & vanilla sauce

### THE GOLDEN WREATH

Caramelised white chocolate layers, walnut, mixed spices, crème fraîche

### GLAZED CITRUS 'BAUBLE'

Lemon crémeux, cardamom sablé breton, clementine mousse



### SHARING BOARD OF BRITISH ARTISAN CHEESES

Served with traditional accompaniments



### TEA, COFFEE & MINCE PIES

### FOUR-COURSE MENU

£225 PER PERSON

£95 PER CHILD AGED 8-14

£60 PER CHILD UNDER 8

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | \* - ADAPTABLE.  
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

*A discretionary 12.5% service charge will be added to your bill.*

