Jonathan Moseley Wreath Making

MONDAY 23RD NOVEMBER 2026

Mains

STUFFED BALLOTINE OF YORKSHIRE TURKEY
Pancetta, confit carrot, roasted parsnip, chestnut purée, buttered sprouts, chateau potatoes, red wine jus (GF*)

PAN-FRIED FILLET OF SALMON
Creamed potato, wilted greens, Champagne & chive voluté, crispy lobster sausage (GF)

YORKSHIRE GOAT'S CURD & RED PEPPER RAVIOLO
Grilled courgetti, sun-blushed tomatoes, winter greens, tomato & basil butter sauce (V)

Desserts

WHITE CHOCOLATE CANDLE
Mince pie madeleine, yuzu jelly, XO Cognac, crémeux, spiced whipped cream

FESTIVE TRIFLE ROULADE
Flavours of festive trifle, winter berries, light chiffon sponge, vanilla set custard, sherry jelly

GRANTLEY HALL CHRISTMAS PUDDING
Panettone ice cream, cranberry compôte, Calvados crème anglaise
This dish can be adapted to accommodate dietary requirements upon request (DF, GF*, VE*)*

TEA, COFFEE & MINCE PIES (DF*, GF*, VE*)

ALLERGENS & DIETARIES: DF - DAIRY-FREE | 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.