



Christmas Day

FESTIVE FAMILY LUNCH

PRESSING OF GOOSE & SMOKED DUCK BREAST
Pear & brandy compote, pear crisps, pickled baby turnips (GF*)

BEETROOT & ONION TATIN
Vegan cheddar cream, endive, candied walnuts (V, VE*)

WHITBY CRAB & AVOCADO TRIFLE
Tomato jelly, brioche, red pepper tuile



CARVED TURKEY BREAST
Sage, cranberry & chestnut stuffing, sautéed sprouts with crispy pancetta lardons, charred carrot, honey-roast parsnips, duck fat roast château potatoes, turkey gravy (GF*)

SEARED HALIBUT
Tortellini, fish stock fondant, fennel & vanilla butter sauce (GF)

ROOT VEGETABLE WELLINGTON
Crispy roast potatoes, maple-roast carrots & parsnips, chive & tomato concassé béchamel (VE)



GRANTLEY HALL CHRISTMAS PUDDING
Panettone ice cream, cranberry compote, Calvados crème anglaise (DF*, GF*, V*, VE*)

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



CURATED SELECTION OF ARTISAN CHEESES
Served with traditional accompaniments (DF*, GF*, V, VE*)



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

FOUR-COURSE MENU
£235 PER PERSON
£95 PER CHILD UNDER 12 YEARS OLD

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.

