

# TWO AND THREE COURSE FESTIVE MENU

2 COURSES £34.95 | 3 COURSES £44.95

## TO START

**French onion soup**, raclette rarebit croquette \*V, \*VE

**Twice baked cheddar cheese soufflé**, crispy leeks, truffled mornay V

**Beetroot gravadlax**, horseradish crème fraiche, dill pickle and smoked caviar

**Duck liver parfait**, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini

**Baked scallops in shells**, miso and citrus butter, pickled shimeji mushrooms (£5 supplement)

## MAIN EVENT

**Redefine Meat™ Wellington**, mushroom duxelles, Yorkshire pudding, roast potatoes, seasonal greens, gravy V, \*VE

**Herb and seaweed crusted baked cod**, Champagne sabayon, mussels, spinach, samphire and a side of buttered new potatoes

**Kent woodland reared turkey parcel**, sage and onion stuffing, wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts, roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

**8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato

**Venison haunch rossini**, duck liver croute, truffle butter and Madeira jus, buttered mash and seasonal greens (£7 supplement)

## ADD SIDES

Crisp duck fat roast potatoes £5 | Pigs in blankets £5 | Mulled wine braised red cabbage V £5

Roasted crispy sprouts V £5 | Grosvenor Signature Cauliflower cheese, rich mornay sauce, parmesan crumb V £7

## DESSERTS

**Traditional Christmas pudding**, brandy butter or custard V, \*VE

**Gingerbread baked Alaska**, candied orange (for two to share) V

**Festive profiterole tower**, filled with chocolate cream, salted caramel pouring sauce V

**English sparkling wine and cherry trifle**, English custard, vanilla and sherry

**Festive cheese**: Somerset brie or Cashel Blue, homemade mince pie, onion purée, fig and sultana toasts V

Please note this menu may be subject to change.

V = vegetarian. VE = vegan. \*VE = can be adapted to vegan. \*V = can be adapted to vegetarian

Allergens: Please make the team aware of any allergies you might have, before ordering.

Dish ingredients may vary. An allergen matrix is available on request.

An optional 12.5% service charge will be added to your bill.