

CHRISTMAS DAY MENU

£135 PER PERSON

WELCOME GLASS OF CHAMPAGNE

CANAPÉS

Mushroom croquette,
truffle aioli V

**Massaman aubergine
pani puri,** mango chutney,
toasted sesame seeds VE

Fresh goats cheese,
Wild Thyme honey in
a charcoal cone V

Devon crab, wasabi
emulsion, smoked caviar

**Pigs in blankets stuffed
mini Yorkshire pudding,**
confit onion, crispy sage

TO START

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

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

Bloody Mary prawn and crab cocktail, poached tiger prawns, Bloody Mary Marie Rose,
gem lettuce, avocado and cucumber, spiced seaweed crumb

Pan seared king scallops, pomme purée, smoked caviar, Champagne beurre blanc

MAIN EVENT

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

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

The Grosvenor signature beef Wellington, mushroom duxelles,
wilted spinach, Bordelaise sauce

Lobster thermidor, rich lobster and crab mornay, parmesan crumb,
crushed new potatoes (£8 supplement)

ALL SERVED WITH

Crisp duck fat roast potatoes | Pigs in blankets | Mulled wine braised red cabbage V
Roasted crispy sprouts V | Grosvenor Signature Cauliflower cheese, rich mornay sauce, parmesan crumb 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.

PALATE CLEANSER

Lemon sorbet, London dry gin and parsley

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

TO FINISH

Filter coffee, mince pie 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.