

# THE GROSVENOR SIGNATURE FESTIVE MENU

£69.95 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

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

**Twice-baked Cheddar cheese soufflé,** crispy leeks, truffled mornay V

**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 crouete, 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

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.

## 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.