



Grant's Festive Menu 2024

£40 per person

Starters

Lightly Curried Cauliflower Soup with Toasted Almonds and Herb Oil (v,vg,gf)

Grant's Chicken Liver and Brandy Parfait with Homemade Brioche and Cornichons (gf available)

Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg

Twice Baked Eden Chieftain Cheese Souffle with Creamed Leeks (v)

Mains

Roast Turkey Breast, Cranberry Stuffing, Pigs in Blankets, Seasonal Vegetables Roast Potatoes (df)

Red Wine Braised Beef Cheek, Maris Piper Mash, Chimichurri and Roast Root Vegetables(gf)

Chilli and Garlic King Prawns with a Saffron and Red Onion Risotto (df,gf)

Spinach, Feta and Pinenut Strudel with Roast Red Pepper and Tomato Coulis (v)

Saffron and Red Onion Risotto with Roast Red Peppers and Chimichurri (v,vg,df,gf)

Sides (£4 supplement each)

Skin On Fries (v,vg,gf,df)

Dauphinoise Potatoes (v, gf)

Roast Potatoes (v,vg,df,gf)

Tender-stem Broccoli with Almonds (v,vg,df,gf)

Desserts

Iced Dark Chocolate Parfait with Almond Praline, Winter Berries and Coffee Syrup (gf)

Caramelized Pineapple, Mango and Passion Fruit Eton Mess (gf)

Toffee Apple Crumble with Plum and Damson Sorbet (v,vg,df) (gf available)

A Selection of Local Cheeses served with Chutney, Apple and Artisan Biscuits (gf available)