



: THE GROSVENOR : 1904

Christmas Day £65 per person, £30 children

Parsnip & chestnut soup, chives & truffle oil, homemade toast (v)

Wild mushroom fricassee, vol au vent, wilted spinach & truffle oil (v)

Smoked mackerel, marinated beets, watercress, sauce vierge & horseradish cream

Glazed pig cheeks, swede puree, leeks, bacon crumb & crackling

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Wild mushroom & spinach pithivier, roast winter roots, curly kale, Madeira & chive velouté (v)

Lincolnshire bronze turkey, confit pork belly, pigs in blankets, pork, sage & onion stuffing,
roast potatoes, carrots, parsnips, Brussel sprouts & gravy

12oz Cote de boeuf, proper chips, baby leaves, green beans & peppercorn sauce

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Christmas pudding, brandy custard

Chocolate mousse cake, winter berry compote & raspberry sorbet

Pear & almond tart, clotted cream

'Cheddar Deli' cheese board, oatcakes, red onion chutney

12.5% discretionary service charge will be added to all tables, this goes directly to the team.

All dishes marked (v) are vegetarian friendly. Allergen information is available on request from the team for all dishes