



: THE GROSVENOR : 1904

Christmas Party Menu

2 Courses £21.50

3 Courses £26.50

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

Spinach & ricotta roulade, watercress, toasted hazelnuts, honey & mustard vinaigrette (v)

Home cured gravlax, marinated beets, pickled cucumber, watercress & horseradish cream

Ham hock terrine, piccalilli & Melba toast

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Wild mushroom & chestnut pithivier, parsnip & truffle oil puree, Brussel tops, vegetable gravy

Beef bourguignon, pommes puree, Chantenay carrots

Pan fried sea bream, new potatoes, wilted spinach, mussel & vermouth velouté

Lincolnshire turkey breast, pigs in blankets, pork, sage & onion stuffing, roast potatoes,
Brussel sprouts & gravy

12oz Cote de boeuf, proper chips, green beans & chophouse butter (*£5 supplement*)

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Treacle tart, clotted cream (v)

Baked chocolate mousse cake, cherry & kirsch compote (v)

Christmas pudding, brandy custard (v)

'Cheddar deli' cheese board, red onion chutney, oat cakes

12.5% discretionary service charge will be added to all tables of 6 or more.

All dishes marked (v) are vegetarian friendly.

Allergen information is available on request from the team for all dishes.

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies
