



: THE GROSVENOR : 1904

Christmas plans at The Grosvenor

Hello,

It only seems like yesterday when we were tidying away last year's Christmas decorations, and before you know it we'll be trying to find them again.

Accordingly, and in the optimistic spirit of trying to keep a grip on things, here are our Christmas menus for 2019.

Our Christmas menu runs from Monday 18th November until Tuesday 24th December 2019. Turkey, with all the traditional festive accompaniments, is of course at the heart of the show, but there are plenty of exciting alternatives to please and tempt.

We do hope we'll see you.

All the best,

The Grosvenor team

For Christmas booking enquiries, please call: 020 884 000 07
or email: grosvenor@foodandfuel.co.uk

Opening times over the Christmas Season

	Open	Food Served
Christmas Eve	12 noon - 10.30pm	12 noon - 9pm
Christmas Day	12 noon - 4pm	12 noon - 3pm
Boxing Day	12 noon - 7pm	12 noon - 6pm
New Year's Eve Day	12 noon - 5pm	12 noon - 4pm
New Year's Eve Night	7pm - 2am	7pm - 11pm
New Year's Day	12 noon - 6pm	12 noon - 5pm

Our Private Dining Room

If you have a slightly bigger party and are looking for the perfect place to celebrate the festive season, we have a private dining room available. It comfortably seats up to 70 people and can be reserved for private bookings throughout December. For more information and availability, please get in touch.

Christmas Menu 2019

2 courses £23.50 - 3 courses £29.50

Starters

Roast iron bark pumpkin soup with chilli & lime coconut cream (ve) £6.00

Deep fried brie with pickled cranberries & watercress salad (v) £6.00

Chicken liver & brandy parfait with apricot chutney & sour dough toast £6.75

Cured Scottish salmon with lime, coriander & crushed avocado £7.50



Mains

Roast turkey with chestnut stuffing, pigs in blankets & all the trimmings £17.00

Crispy gnocchi with wild mushrooms, roast Jerusalem artichoke, celeriac puree, truffle oil & cavolo nero (ve) £15.00

Braised feather of beef bourguignon with Dijon mustard mash & kale £17.50

Pan fried seabass fillet with mussels and pink firs in a samphire & chive broth £17.50



Desserts

Christmas pudding & brandy sauce £6.50

Lemon cheesecake, blackcurrant sorbet & crystallised ginger granola £6.50

Chocolate brownie, caramelised oranges & vanilla ice cream (ve) £6.50

Cheese selection, quince jelly & oak cakes £7.00

Christmas Day Menu 2019

£80 per head

Starters

Celeriac soup, truffle oil, chestnut shavings & toast (ve)

Pan fried scallops, cauliflower puree, chorizo butter & red amaranth

Duck liver parfait, damson and plum jelly & toasted brioche



Mains

Wild mushroom pithivier, Brussels tops, roast butternut squash, sage & Madeira sauce (ve)

Roast turkey, chestnut stuffing, pigs in blanket, roast potatoes, roast carrots, parsnips, Brussels sprouts & gravy

12oz cote de boeuf, triple cooked chips, baby leaves & peppercorn sauce



Desserts

Christmas pudding & brandy custard

White and dark chocolate cheesecake & berry compote

Cheese selection, quince jelly & oak cakes



Gift vouchers

If you would like to give a meal with us as a present, you can now purchase gift vouchers, please visit our website or ask at the bar.

A discretionary service charge of 12.5% will be added to tables of 6 or more. This goes directly to our team.

All dishes marked (v) are vegetarian. While many of our dishes are made using gluten free ingredients they are not prepared in a gluten-free environment. Allergen information is available on request from the team, however our freshly prepared food is made in a busy kitchen that is not an allergen-free environment, as such we are unable to guarantee that dishes do not contain trace amounts of allergens. If you have a preferred cooking method or any particular dietary requirements please feel free to ask.