Christmas Day

AT FLETCHERS RESTAURANT

HERB-FED CHICKEN & FOIE ROYALE TERRINE
Sauternes jelly, orchard apple chutney, toasted brioche (GF*)

ROASTED SCALLOPS
Parsnip purée, pomegranate, parsnip crisps, sea rosemary, citrus oil (GF)

BEETROOT & VEGAN FETA TARTLET
Heritage beetroot, vegan feta, winter vegetable crisps, hazelnuts, Moscatel dressing (VE)

POLLARDS OF THIRKLEBY TURKEY
Chestnut & apricot stuffing, chipolata, roasted potatoes, winter vegetables, turkey gravy (DF*, GF*)

FILLET OF NORTH ATLANTIC STONE BASS
Wilted spinach, saffron potatoes, charred baby leeks, native lobster, tomato & chive sauce (GF*)

BULGUR WHEAT & WINTER TRUFFLE
Warm seeded bulgur wheat, artichokes, Hen of the Woods mushrooms, crispy kale, Wiltshire truffle cream (VE)

GRANTLEY HALL CHRISTMAS PUDDING
Panettone ice cream, cranberry compote, Calvados crème anglaise (DF*, GF*, V*, VE*)

WHITE CHOCOLATE CANDLE
Mince pie Madeleine, yuzu jelly, XO Cognac crémeux, spiced whipped cream

GLAZED GRAND CUVÉE CHOCOLATE & GINGERBREAD PRESENT
Gingerbread & chocolate crunch, pears poached in port wine, fresh ginger ganache (VE, GF)

CURATED SELECTION OF ARTISAN CHEESES
Served with traditional accompaniments (DF*, GF*, V, VE*)

TEA, COFFEE & MINCE PIES
(GF*,VE)

ALLERGENS & DIETARIES: DF - DAIRY FREE | GF - GLUTEN-FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 12.5% service charge will be added to your bill.