

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 crèmeux, 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: 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.

