



EIGHTYEIGHT

BAR & RESTAURANT

CHRISTMAS DAY

AT BAR & RESTAURANT EIGHTYEIGHT



CRISPY PORK BONBON

Celeriac, black garlic, apple (DF, GF*)

CONFIT TROUT

Fennel, lemon, crème fraîche (DF*, GF)

BEETROOT SALAD

Goat's cheese mousse, blackberry, pain d'épices (GF*, V)



THIRKLEBY TURKEY WITH ALL THE TRIMMINGS

Cranberry & chestnut stuffing, winter vegetables, roasted potato, turkey gravy (DF*, GF*)

FILLET OF TURBOT

Pomme purée, cucumber, caviar beurre blanc (DF*, GF*)

NUT ROAST WITH ALL THE TRIMMINGS

Cranberry & chestnut stuffing, winter vegetables, roasted potato, gravy (GF*, 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*)

FOUR-COURSE MENU | £225 PER PERSON

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.