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: 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.