



Summer Solstice Champagne Brunch

SATURDAY 21st JUNE 2025

Cold Starters

PRAWN & LOBSTER COCKTAIL

Little gem, fresh apple, cocktail sauce

SMOKED & CURED FISH PLATTER

Aioli, toasted rye bread, celeriac remoulade

CHARCUTERIE BOARD

Artisan breads, houmous, gordal olives

OAK ROASTED SMOKED SALMON CHOUX BUNS

Fresh citrus, crème fraîche

ROASTED SUMMER VEGETABLES

Pesto, giant cous cous (VE)

SELECTION OF MINI QUICHES

From the Barbecue

CARVED WHOLE FILLETS OF BEEF

Garlic & thyme

LEMON & THYME FLAME ROASTED CHICKEN

LAMB KOFTA

Brioche sub, onion soubise

MADRAS SPICED CAULIFLOWER STEAK

Date dressing (VE)

MOVING MOUNTAINS BURGER

Gem & vine tomato (VE)

HONEY & MUSTARD CUMBERLAND SAUSAGES

FLAME GRILLED PEPPERS & AUBERGINE

Espelette pepper (VE)

HOT BUTTERED NEW POTATOES

Served with parsley (V)

BITTER LEAF SALAD (VE)

Sides

BABY POTATOES

Capers, dill soured cream (VE)

RICE SALAD

Artichokes, mint, crispy seeds & nuts (VE)

ROASTED SQUASH

Tikka spice, natural yoghurt, crispy onions (VE)

LEAF SALAD

House dressing (VE)

Dessert

GRANTLEY HALL DESSERT BUFFET

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.

