



EIGHTYEIGHT

BAR & RESTAURANT

CHRISTMAS DAY

AT BAR & RESTAURANT EIGHTYEIGHT



CONFIT DUCK TERRINE

Plum, hazelnut, brioche (DF*)

CURED SALMON BALLOTINE

Nori seaweed, caviar, cucumber, frisée

FEUILLE DE BRICK CHEESE TART

Leek soubise, walnut, watercress (DF*, GF*, VE*)



THIRKLEBY TURKEY WITH ALL THE TRIMMINGS

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

FILLET OF TURBOT

Pomme purée, confit fennel, sea herbs, white wine sauce (DF*, GF)

BARBECUED CELERIAC

Maitake mushroom, caramelised purée, castelfranco, maple vinegar (VE)



GRANTLEY HALL CHRISTMAS PUDDING

Salted brown butter ice cream, cognac & vanilla sauce

THE GOLDEN WREATH

Caramelised white chocolate layers, walnut, mixed spices, crème fraîche

GLAZED CITRUS 'BAUBLE'

Lemon crèmeux, cardamom sablé breton, clementine mousse



SHARING BOARD OF BRITISH ARTISAN CHEESES

Served with traditional accompaniments



TEA, COFFEE & MINCE PIES

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.