



Christmas Parties

AT GRANTLEY HALL

GLAZED PORK CHEEK

Celeriac, apple, sage & onion crumb (DF*, GF*)

APPLEWOOD HOT SMOKED TROUT

Watercress & heritage potato velouté, lemon oil (DF*, GF)

WILD MUSHROOM PARFAIT

Truffle, Maderia jelly, quince, pear & saffron chutney, brioche (GF*, V)



ROAST TURKEY BREAST

Apple & sage stuffing, creamed sprouts & chestnut with cranberry, carrot & swede, turkey gravy (DF*, GF*)

ROAST ROOT VEGETABLE WELLINGTON

Parsnip purée, sprout leaves, burnt butter & yeast jus (DF*, V, VE*)

PAN FRIED FILLET OF HALIBUT

Creamed potatoes, sea herbs, brown shrimp, warm tartare sauce, burnt butter (DF*, GF)



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, walnut cardamom sablé breton, clementine mousse



TEA, COFFEE & MINCE PIES

FOUR-COURSE MENU

£145 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.

