



# CHRISTMAS DAY

*A glass of Perrier Jouët Grand Brut NV on arrival*

## Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Toasted brioche, wild mushrooms, Driftwood smoked goat's cheese, truffle honey (v)
- Dorset cured pork loin, dandelion & hazelnut salad

*Jude's lemon sorbet*

## Mains

*All served with goose fat roast potatoes and honey roasted carrots & parsnips*

- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
- Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms
- Hampshire venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble
- Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

## Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
- Spiced orange & cranberry syllabub (v)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £75.00 Child £50.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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CHRISTMAS

2020