



# CHRISTMAS DAY

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

## Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Severn & Wye smoked salmon,  
lemon mascarpone & pickled fennel

Smoked duck breast, orange & watercress salad

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

*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

Slow-cooked beef, ale & parsnip suet pie, crushed carrots,  
swede & lovage, Savoy cabbage & gravy

Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce,  
sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

## Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Spiced orange & cranberry syllabub (v)

Shepherds Purse Northern Blue, Pitchfork mature Cheddar,  
Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £80.00 Child £35.00**

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.

GROVEBALHAM.COM

CHRISTMAS

2020



# PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,  
served banquet style. Choose one dish from each section,  
for the ultimate Christmas feast. Minimum 4 people.*

**£100.00 per person**

## Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,  
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,  
butterbean hummus, balsamic pickled onions, sourdough, olives,  
chicory, little gem & radishes

## Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel  
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,  
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat  
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey  
roasted parsnips, horseradish cream, watercress, gravy

## Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,  
quince jelly, celery, seeded crackers

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