



## CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

### Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)  
Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce  
Juniper & coriander crusted venison carpaccio,  
Lincolnshire Poacher, pistachios, figs, rocket  
Toasted brioche, wild mushrooms,  
Driftwood smoked goat's cheese, truffle honey (v)  
Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

*Jude's lemon sorbet*

### Mains

*All mains served with goose fat roast potatoes & honey roasted parsnips to share*  
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  
6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise  
Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)  
Hampshire game & juniper 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  
Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)  
Shepherds Purse Northern Blue, Pitchfork mature Cheddar,  
Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £85.00 Child £45.00**

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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