



## CHRISTMAS FEAST

### Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Beetroot hummus, pistachios, chicory, radish, sourdough (vg)

Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast

Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

Dorset cured pork loin, dandelion & hazelnut salad

### Mains

Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy

8oz Aberdeen Angus rump steak, triple cooked chips, roasted shallots, béarnaise

Wild mushroom & chestnut tagliatelle, Sussex Charmer (v)

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

Pan-roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce

### 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)

Cenarth Brie, quince jelly, celery, seeded crackers

**3 courses £33.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

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