

GRILL

CHRISTMAS EVE DINNER 2024

STARTERS

Classic Lygon Prawn & Crayfish Cocktail (C, Ce, E, F, G, M, SD)

Rabbit & Ham Hock Terrine (Ce, G, Mu, SD)
Piccalilli, sourdough

Whipped Goat's Curd (V) (M, N, SD)
Hazelnuts, beetroot, red wine vinaigrette

MAINS

Dry-Aged Beef Fillet Wellington (Ce, E, G, M, Mu)
Horseradish

Scottish Salmon, Spinach & Cream Cheese Wellington (E, F, G, M, Mu,)

Roasted Root Vegetable, Chestnut & Wild Mushroom Wellington (VE) (G, M)
All served with parsley mash, roasted roots & red cabbage

DESSERTS

Tiramisu Mascarpone Mousse (E, G, M, SD)
Espresso sponge, cocoa

Salted Caramel Mousse (E, G, M)
Chocolate choux, sablé

Local Cheeses (Ce, G, M, SD)
Jelly, sourdough crackers, grapes

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.
Vegetarian [v] Plant-based on request [v+p] Plant-based [p]

