

THE GROSVENOR SIGNATURE FESTIVE MENU

£59.95 PER PERSON

WELCOME GLASS OF CHAMPAGNE

CANAPÉS

Mushroom croquette,
truffle aioli V

**Massaman aubergine
pani puri,** mango chutney,
toasted sesame seeds VE

Fresh goats cheese,
Wild Thyme honey in
a charcoal cone V

Devon crab, wasabi
emulsion, smoked caviar

**Pigs in blankets stuffed
mini Yorkshire pudding,**
confit onion, crispy sage

TO START

French onion soup, raclette rarebit croquette *V, *VE

Duck liver parfait, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini

Beetroot gravadlax, horseradish crème fraiche, dill pickle and smoked caviar

Twice-baked Cheddar cheese soufflé, crispy leeks, truffled mornay V

Baked scallops in shells, miso and citrus butter, pickled shimeji mushrooms (£5 supplement)

MAIN EVENT

Redefine Meat™ Wellington, mushroom duxelles, Yorkshire pudding,
roast potatoes, seasonal greens, gravy V, *VE

Herb and seaweed crusted baked cod, Champagne sabayon, mussels,
spinach, samphire and a side of buttered new potatoes

Kent woodland reared turkey parcel, sage and onion stuffing,
wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts,
roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

8-hour slow braised shoulder of beef bourguignon, beef fat carrots, horseradish potato

Venison haunch rossini, duck liver crouete, truffle butter and
Madeira jus, buttered mash and seasonal greens (£7 supplement)

ADD SIDES

Crisp duck fat roast potatoes £5 | Pigs in blankets £5 | Mulled wine braised red cabbage V £5

Roasted crispy sprouts V £5 | Grosvenor Signature Cauliflower cheese, rich mornay sauce, parmesan crumb V £7

Please note this menu may be subject to change.

V = vegetarian. VE = vegan. *VE = can be adapted to vegan. *V = can be adapted to vegetarian

Allergens: Please make the team aware of any allergies you might have, before ordering.
Dish ingredients may vary. An allergen matrix is available on request.

An optional 12.5% service charge will be added to your bill.

DESSERTS

Traditional Christmas pudding, brandy butter or custard V, *VE

Gingerbread baked Alaska, candied orange (for two to share) V

Festive profiterole tower, filled with chocolate cream, salted caramel pouring sauce V

English sparkling wine and cherry trifle, English custard, vanilla and sherry

Festive cheese: Somerset brie or Cashel Blue, homemade mince pie,
onion purée, fig and sultana toasts V

TO FINISH

Filter coffee, mince pie V

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