THE GROSVENOR
· STOCKBRIDGE ·

FESTIVE MENU
£55 per person

STARTERS

Roasted Jerusalem artichoke soup *(gf*,df,vg)*
Truffle oil, crispy shallots, sourdough

Pan-seared scallops *(gf, df*)*
Butternut squash purée, black pudding crumb, apple & cider gel

Chicken liver parfait *(gf*)*
Spiced plum chutney, toasted brioche, baby watercress

Heritage beetroot carpaccio *(gf, vg)*
Whipped goat's cheese, candied walnuts, balsamic pearls

MAINS

Stuffed turkey crown *(gf, df*)*
Roast potatoes, pigs in blankets, roasted carrots & parsnips, sprouts, sage stuffing, cranberry sauce & gravy

Pan-roasted fillet of cod *(gf, df*)*
Olive crushed potatoes, buttered spinach & baby shrimps, smoked leek velouté

Slow-cooked beef feather blade *(gf, df*)*
Truffle mashed potato, roasted carrots & red wine jus

Wild mushroom & truffle risotto *(vg, df*)*
Crispy kale, toasted pine nuts, vegan parmesan

DESSERTS

Traditional Christmas pudding
Brandy sauce

Apple & blackberry crumble *(gf,df*,vg)*
Bay leaf custard

Pear & ginger crème brûlée *(gf)*
Orange gel, chocolate soil

Selection of English cheeses *(gf*)*
Tunworth, Bath Blue, Lyburn Gold, apple, crackers, grapes & South Down chilli jam

Please inform your server of any food allergies ahead of placing your order
*Dishes that include a * next to their allergy information can be made without that allergen*
A 12.5% discretionary service charge will be added to your bill