



THE GROSVENOR  
· STOCKBRIDGE ·

## NEW YEARS EVE MENU

### STARTERS

Heritage beetroot carpaccio (gf) <i>Buttermilk &amp; horseradish, Rosary goat's cheese mousse</i>	£13
Parsnip & black truffle soup (gf,df) <i>Pancetta, hazelnuts</i>	£12
Red snapper (gf,df) <i>Braised fennel &amp; lemongrass bisque</i>	£15
Wood pigeon (gf) <i>Carrot &amp; ginger purée, blueberry, toasted pine nuts</i>	£15
Pressed ham hock (gf,df) <i>Fig chutney, pickled mustard, apple jelly</i>	£14
Scallops (gf) <i>Quinoa &amp; apple salsa, cumin spiced squash, caviar</i>	£18

### MAINS

Masala risotto (gf,df) <i>Homemade ricotta, confit tomatoes, crispy leeks</i>	£20
Abbots Ann venison haunch (gf) <i>Parsnip purée, shoulder croquette, spinach &amp; girolle</i>	£31
Gressingham duck breast (gf) <i>Leg boulangère, Roscoff onion, orange sauce</i>	£32
Herb-crusted baked trout (gf*) <i>Horseradish mash, savoy cabbage, broad beans, oyster velouté</i>	£30
Monkfish wellington <i>Wilted sprouts, crispy bacon, chestnut &amp; herb fish cream (caviar)</i>	£34

### DESSERTS

Merlot poached pears <i>Ginger sponge, tonka bean &amp; vanilla crème brûlée (gf)</i>	£13
Clementine & chocolate parfait (gf) <i>Clementine curd, milk chocolate parfait, Cointreau gel</i>	£13
Christmas pudding <i>Brandy sauce &amp; brandy snap</i>	£12
Coffee panna cotta (vg, df, gf) <i>Caramelised apple, coffee tuile</i>	£12
Selection of English cheese (gf*) <i>Tunworth, Bath Blue, Lyburn Gold Apple, crackers, grapes &amp; chutney</i>	£18

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