THE GROSVENOR
· STOCKBRIDGE ·

NEW YEAR'S EVE MENU

STARTERS

Roasted heritage beetroot salad *(gf)* £14
Whipped goat's cheese, candied walnut, brussel sprouts, balsamic gel

Celeriac & black truffle soup *(gf,df)* £12
Roasted celeriac, chestnut, crispy sage

Smoked mackerel pâté *(gf,df)* £14
Gooseberry compote, dill emulsion, horseradish foam, granny smith apple

Wood pigeon *(gf)* £16
Parsnip purée, blackberry, red wine jus

Smoked duck breast *(gf,df)* £16
Confit potato, prune ketchup, cured egg yolk, bonbons

Rockefeller scallops £19
Spinach, parmesan, salty fingers

MAINS

Goat's cheese gnocchi *(gf*)* £20
Curried aubergine, artichoke, sun-dried tomatoes

Abbotts Ann venison haunch *(gf)* £32
Pommes Anna, red cabbage purée, broccoli, berry jus

Goose breast *(gf,df)* £32
Butternut squash purée, *root vegetable terrine, chard leaf, red wine & orange jus*

Cornish cod *(gf*)* £30
Wood fired Sandy carrot, barley, sea purslane, lemon gel, chicken fat hollandaise sauce

Beef fillet £34
Potato & pumpkin gratin, braised silver onions, hispi cabbage roll & bordelaise sauce

DESSERTS

Paris-Brest £13
Hazelnut praline, hazelnut cream & almonds

Floating island £13
Bay leaf custard, oranges, clementine gel & blood orange gel

Christmas pudding *(gf*,vg*)* £13
Brandy sauce, redcurrant, brandy snap

Coffee panna cotta *(vg*, df, gf)* £13
Caramelised apple, coffee tuile

Selection of English cheese *(gf*)* £18
Tunworth, Bath Blue, Lyburn Gold Apple, crackers, grapes & chutney

*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*