



CHRISTMAS DAY MENU

25th December. Available 11.30am - 6.00pm

6 COURSES £125 per person

CANAPÉS


Dry aged roast beef, horseradish crème fraiche
Smoked haddock croquette, smoked herring caviar (*GF)
Oxford blue cheese mousse, wild thyme and truffle honey (*GF) (V)
Salt baked beetroot, pumpkin puree, sorrel (*GF) (VE)
Scottish smoked salmon, dill and prawn mousse (*GF)

TO START

Bloody Mary prawn cocktail, poached tiger prawns, Bloody Mary Marie Rose,
Gem lettuce, avocado and cucumber, spiced seaweed crumb
Roasted parsnip soup, café de Paris cream, ancient grain
sourdough bread (*GF) (V) (*VE)
Duck liver parfait, pork and rabbit ballotine, Armagnac jelly, toasted brioche
Twice baked cheddar soufflé, winter truffle mornay, crispy leeks (V)
Pan seared king scallops, pomme purée, smoked herring roe,
Champagne beurre blanc (GF)

MAIN EVENT

Worcestershire free range turkey ballotine, Yorkshire pudding
stuffed with confit turkey leg, rich turkey gravy
The Grosvenor Collection signature beef wellington, Bordelaise sauce
Lobster thermidor, rich lobster and crab mornay, Parmesan crumb (GF)
Roasted sweet potato, wild mushroom and winter truffle pithivier,
confit onion and sherry jus (VE)





SERVED WITH ALL THE TRIMMINGS

Crisp duck fat roast potatoes (GF)

Confit new potatoes and chive (VE)

Pigs in blankets

Mulled wine braised red cabbage (VE) (GF)

Sage roasted pumpkin, crispy sprouts (VE) (GF)

Truffled cauliflower cheese, Parmesan crumb (V)

PALATE CLEANSER

Lemon sorbet, London dry gin and parsley (VE)

DESSERTS

Traditional Christmas pudding flambéed in Hennessy cognac,
brandy butter (GF) (V) (*VE)

Plum and sherry trifle, St. Ewe egg custard, sherry-soaked sponge,
whipped vanilla cream

Craquelin choux bun, chocolate crèmeux, panettone ice cream,
honeycomb, cocoa nibs (V)

St Clements baked Alaska, orange sorbet, Italian meringue, bucks fizz sauce (V)

British cheese selection, cranberry compote, artisan crackers

TEA & COFFEE

British filter coffee and organic tea selection, served with warm mini mince pies (*VE)

*(V) vegetarian dish | (VE) vegan dish | (*VE) can be adapted to vegan on request
(GF) gluten free | (*GF) can be adapted to gluten free on request.*

