



GRAND CAFÉ: COCKTAILS: DINING

Christmas Event Menu 2020

Starters

Ham hock and cranberry terrine chutney and celery celeriac salad

Beetroot and orange gravlax with a cucumber salad

Poached pear and walnut salad topped with glazed goats cheese

Leek & potato soup topped with chive crème fraiche

The Main Event

Roast turkey breast, cranberry & orange stuffing, pigs in blankets

Braised feather blade of beef with horseradish mash, onion gravy

Fillet of hake, bubble & squeak, parsley sauce

Roasted pumpkin, wild mushroom fricassee

To Finish

Christmas pudding cheesecake, blood orange sorbet

Cherry Bakewell tart, vanilla ice cream

Dark Chocolate torte, Cointreau, caramel ice cream

Cheese selection, homemade chutney, biscuits

LUNCH - 2 courses £22.95 / 3 courses £25.95

DINNER - SUNDAY - THURSDAY - 2 courses £30 / 3 courses £35

DINNER - FRIDAY & SATURDAY - 2 courses £35 / 3 courses £40

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

A 10% service charge will automatically be added to your bill. This charge is discretionary, so please ask your waiter if you would like this removed from your bill.