



THE
GRILL
ON THE
SQUARE

CHRISTMAS DAY

White Onion & Thyme Soup Appetiser



Stuffed Pasta Agnolotti

butternut squash with amaretti, oyster mushrooms and sage (v) (n)

Smoked Salmon & Prawn Cocktail

layered tian with avocado, confit tomatoes and Marie Rose sauce (gfo)

Duck Liver Parfait

Sauternes jelly, pickled mushroom and toasted brioche

Roasted Figs Wrapped in Parma Ham

with gorgonzola blue cheese and rocket (gf)



Roast Turkey

cranberry & apricot stuffing, with roast potatoes and all the trimmings

Rib of Beef & Yorkshire Pudding

with red wine sauce

Salmon Pavé

lobster ravioli and creamy bisque sauce

Celeriac & Puy Lentil Wellington

mushroom duxelles and red wine sauce (vg) (v)

ALL MAINS SERVED WITH ROAST POTATOES, ROAST VEGETABLES & SEASONAL GREENS



Sticky Toffee Pudding

vanilla ice cream & butterscotch sauce (v)
(Vegan option available)

Apple Tart Fine

baked apple tart with vanilla ice cream Calvados anglaise (v)

Our Own Traditional Christmas Pudding

frosted fruits and brandy sauce

Bûche de Noël - Chocolate Yule Log

with baileys cream (v)

Adults £110
Children (under 12yr) £45

A discretionary gratuity of 10% will be added to your bill, Thank you.



THE
GRILL
ON THE
SQUARE

CHRISTMAS DAY

VEGAN MENU

White Onion & Thyme Soup Appetiser (vg)



Stuffed Pasta Agnolotti

butternut squash, oyster mushrooms and sage (vg) (n)



Celeriac & Puy Lentil Wellington

mushroom duxelles and red wine sauce (vg)



Vegan Sticky Toffee Pudding

vanilla ice cream & butterscotch sauce (vg)

or

Fruit Sorbets

fresh fruit salad (vg)

Adults £110
Children (under 12yr) £45

A discretionary gratuity of 10% will be added to your bill, Thank you.

