



THE  
GRILL  
ON THE  
SQUARE

# CHRISTMAS DAY

£120 per person

## Canapés

three canapés

### Truffle arancini

wild mushrooms & Italian cheese (v)

### Smoked mackerel rilette

brioche crouton, pickled beetroot

### Duck pâté stuffed mushrooms

parma ham, parsley crumb

## Starters

### The Grill's French onion soup

gruyère gratin

### Duck liver parfait

pear & ginger chutney, sourdough,  
shaved pear (gfo)

### Beef carpaccio

wagyu croquettes, rocket & parmesan

### Vegan mushroom gnocchetti

hand-made gnocchi dumplings  
with creamy mushroom sauce  
and vegan cheese (vg) (v)

### English Sharpam Brie

panko coated melting cheese, wildflower  
truffle honey with roasted figs (v)

### Chapel & Swan smoked salmon

cocktail prawns, avocado, cucumber  
and Marie Rose sauce (gfo)

## Mains

### Roast turkey

sage & cranberry stuffing, pigs in blankets,  
with roast potatoes and all the trimmings

### Christmas porchetta

rolled & roasted Pork belly & crackling,  
filled with fennel sausage, apricot  
and cranberry stuffing

### Roast rib of beef & Yorkshire pudding

with red wine sauce

### Braised halibut fillet

Roasted new potatoes, Noilly Prat  
and chive butter sauce (gf)

*All mains served with roast potatoes,  
vegetables & seasonal greens*

### Lentil & nut strudel

Puy lentils, toasted nuts, veggies herbs and  
cranberries wrapped in brick pastry (n) (vg)

## Desserts

### The Grill's sticky toffee pudding

butterscotch sauce & vanilla ice cream (v)

### Bûche de Noël - Chocolate yule log

with Baileys cream (v)

### Our own traditional Christmas pudding

cranberry and orange compote, brandy custard

### Panettone cheesecake

honeycomb and honeycomb ice cream (v)

### Vegan sticky toffee pudding

toffee sauce, vegan vanilla ice cream (vg)

### Lemon Sorbet

curd, granita & meringue (vg) (v) (gf)

## To Finish

### Selection of chocolate truffles

with a choice of tea or coffee

(vegan truffles available)