

The Marquis of Granby
Christmas Day Menu
To Start

Creamy Blue Crab & Sweetcorn Soup served with a warm crusty roll & sea salt butter. **(GFO)**

Oak Smoked Chicken Parcels, accompanied by a vibrant sweet Chilli dipping sauce

Rich Duck & Orange Pate served with crisp herb-infused focaccia croutons & a robust spicy tomato chutney. **(GFO)**

Pressed Garden Vegetable Terrine with a rich sweet Fig chutney & warm toasted Brioche **(voa) (GFO)**

Champagne Sorbet

Mains

Traditional Roast Turkey with all the Festive Trimmings. **(GFO)**

Prime Beef Wellington served medium rare with crispy roast potatoes & a seasonal vegetable medley & rich gravy.

Pan roasted Cod Loin & Tiger Prawns served over a rich, slow simmered classic bean cassoulet. **(GF)**

Artisan Vegetable Wellington served with crisp golden roast potatoes, seasonal vegetable medley & a rich gravy. **(voa)**

Desserts

Spiced Festive Christmas Pudding served with a rich silky Cognac Brandy cream Sauce.

(vg) Mulled Spiced Poached Pear served warm with a vibrant damson plum sauce & a scoop of vanilla ice cream. **(GF)**

Trio of Indulgent Chocolate Cheesecake with fresh Raspberry Coulis.
British Cheese served with a selection of crisp flame baked biscuits.

£95 Per Head. We kindly request that a £50 deposit per person is made to confirm your booking.