

GROUSE & ALE

CHRISTMAS PARTIES AT THE GROUSE & ALE 2017

(PRE-BOOKED AND PRE-ORDERED ONLY)

STARTERS

ROASTED BUTTERNUT SQUASH SOUP *with sweet potato and sage served with warm rustic bread*

SPEYSIDE SMOKED SALMON AND CRAYFISH SALAD *with pickled cucumber ribbons, capers, rocket and toasted ciabatta*

ROASTED BEETROOT AND GOATS' CHEESE TARTE TATIN *with an apple and celery slaw*

DUCK LIVER AND ORANGE PARFAIT *with port jelly and melba toast*

MAINS

BALLONTINE OF NORFOLK BLACK TURKEY *with pigs in blankets, goose fat roasted potatoes and gravy*

RUMP OF LAMB FINISHED ON THE GRIDDLE *served with dauphinoise potatoes and a red wine and rosemary sauce*

SMOKED PORK BELLY SQUARE *on a bed of kale, with mashed potato and blackberry sauce*

The above dishes served with a medley of mixed seasonal vegetables to the table

PAN-FRIED SEA BREAM *on a vegetable and cannellini bean broth with samphire*

MUSHROOM AND BRIE WELLINGTON *on a warm salad of chargrilled potatoes, roasted red peppers and baby spinach*

DESSERT

INDIVIDUAL LUXURY CHRISTMAS PUDDINGS *with a brandy butter sauce*

TRIO OF BELGIAN CHOCOLATE QUENELLES *with boozy winter berries and mint*

OUR FAMOUS STICKY TOFFEE PUDDING *with caramel sauce and vanilla pod ice cream*

WINTER FRUIT SALAD *with elderflower sorbet*

BRITISH CHEESEBOARD *Taw Valley mature creamy cheddar, Tuxford & Tebbutt blue stilton, Trevarrian Cornish brie, served with water biscuits, Bara Brith, quince jelly and celery*

(supplement of £3.50)

COFFEE AND MINTS

£24.00 PER PERSON *3 courses*

£20.00 PER PERSON *2 courses*

Traditional table dressing, quality crackers, poppers, themed napkins £1.50 supplement per person

Deposit of £10 per person with booking

Service not included, a discretionary service charge of 10% will be added to tables of 6 or more.

Some products may be replaced for similar alternatives due to seasonal demand.

Grouse and Ale, High St, Lane End, High Wycombe. HP14 3JG • 01494 882299