



GROUSE & ALE

CHRISTMAS DAY AT THE GROUSE & ALE

BLOODY MARY GRANITAS

SMOKED SCOTTISH SALMON AND CRAYFISH SALAD
with a lemon and caper mayo

GAME TERRINE

house piccalilli, toasted sourdough baby leaves

BAKED PEAR, CRANBERRY AND BRIE FILO PARCEL

pea shoots and parsley oil dressing (V)

CHAMPAGNE SORBET AND MINT

NORFOLK STUFFED TURKEY BALLOTINE

WITH A BACON WRAPPED PARCEL OF HONEY ROASTED ROOTS AND GOOSE FAT ROAST POTATOES.

Served with a side of braised sprouts with ginger and orange and mixed winter greens with toasted pine nuts, jug of gravy, cranberry and fig compote and bread sauce

FILLET OF BEEF WELLINGTON

mini fondant potatoes, creamed spinach, honey roasted heritage carrots, rich Madeira sauce

PAN SEARED SEABASS

braised fennel shavings, wilted spinach on a bed of parsley crushed new potatoes with a sauce vierge

WILD MUSHROOM, SWEET POTATO, SPINACH AND CELERIAC TORTE

with a Lebanese vegetable cous cous (v)

INDIVIDUAL LUXURY CHRISTMAS PUDDING WITH A BRANDY CREAM SAUCE

10YR PORT AGED STILTON, SOMERSET BRIE AND TAW VALLEY MATURE CHEDDAR,
English apples, beer chutney and rustic crackers

FINE FILTERED COFFEE OR ENGLISH BREAKFAST TEA WITH CHOCOLATE TRUFFLES

£65.00 PER PERSON • CHILDREN UNDER 12 £32.00

(Choose either: soup or fish, any main and dessert or cheese)

Deposit of £20 per person with booking

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

Dishes may vary slightly due to seasonal availability.