



## CHRISTMAS MENU 2024

Available from Wednesday 27<sup>th</sup> November until Saturday 21st December 2024  
Wednesday, Thursday & Friday 12noon–8.00pm  
Saturday Lunch 12noon-5pm

Why not start your meal with our Warm Mulled Wine?  
Mini **£1.95** or Large **£4.95**

---

### **GARDEN PEA VELOUTÉ, WILD MUSHROOM CREAM (V)(GF)**

#### **PARTRIDGE, PANCETTA & CHICKEN GALANTINE (GF)**

Liver Pâté, Garden Apple Chutney

#### **CRAB & TIGER PRAWN RAVIOLI**

Lemongrass, Ginger & Lobster Broth

#### **JERUSALEM ARTICHOKE BAVAROIS (V)(GFO)**

Roast Artichokes, Chestnuts, Parsley Sponge, Camembert Fritter

---

#### **POACHED & ROAST TURKEY BREAST (GFO)**

Stuffing, Pigs in Blankets, Bread Sauce Fritter

#### **VENISON HAUNCH (GFO)**

Venison Rag Pudding, Buttered Cabbage, Cherry Jus

#### **ROAST MONKFISH TAIL (GF)**

Thermidor Glaze, Potato Crisp, Wilted Spinach

#### **CARAMELISED WHITE ONION RISOTTO (V)(GF)**

Miso Aubergine Purée, Stuffed Baby Peppers, Charred Onion, Parmesan Cracker

---

#### **GRASSINGTON HOUSE CHRISTMAS PUDDING**

Brandy Sauce

#### **RASPBERRY ARCTIC ROLL**

Raspberry Gel, Vanilla Ice Cream, Almond Tuile

#### **CHOCOLATE FONDANT**

Salted Caramel Ice Cream, Orange Ganache

#### **A SELECTION OF CHRISTMAS COURTYARD CHEESE**

Homemade Chutney & Biscuits

Supplement **£4.00**

---

Why Not treat yourself to a Festive Liqueur Coffee  
from **£7.75**

Three-Course Menu Priced at **£44.50**

