



Festive BANQUET

— ◆ *Served with freshly baked bread rolls and butter,
complimentary mini-mince pies, tea, coffee and water.* ◆ —



STARTER

Roast cauliflower soup, chesnut gremolata, truffle
oil & toasted sourdough (VE)

Bosworth ash curd, balsamic pearls, confit onion purée,
heritage beets & caramelised walnuts (V)

Salmon Gravlax with cucumber salad,
honey mustard dill dressing & lamb's lettuce

Duck and chesnut terrine, pickled berries, orange & watercress

MAIN

Rosecoff onion, squash and chestnut mushroom pithivier,
creamy parsnip purée & jus (VE)*

Turkey breast, bacon rolled chipolata, sage & onion stuffing
& rich turkey gravy*

Roast striploin beef, Yorkshire pudding & horseradish sauce*

Stone bass escalope, caremelised shallots purée, salt-baked celeriac, dill oil*

**All mains served with tarragon carrots, buttered Brussels sprouts & cauliflower cheese (vegan option available)*


DESSERT

Dark chocolate mousse, macerated berries & vanilla meringue (VE)

Christmas pudding, vanilla custard & brandy butter (V)

Sticky toffee pudding, caramel sauce & vanilla ice cream (V)

Caramelised panettone, vanilla mascarpone, lemon & blueberry compote (V)



Please note that our recipes may change unexpectedly due to supplier issues or product updates, which could affect the listed allergens in any dish. If you have any food allergies or dietary needs, please inform our catering team. Also, be aware that our fish dishes may contain bones.

(V) VEGETARIAN / (VE) VEGAN




GRAYSONS