EST.1791

THE GRIFFIN

Nº12 THE BROADWAY
AMERSHAM

CHRISTMAS SET MENU

A Bill of Fare for the Festive Season

£85 per person

WARM YOUR COCKLES

Mulled Port – *Cinnamon, bay, juniper*

WHILST YOU WAIT

Festive Sourdough
caramelised bay leaf butter **(v)**

&

Cauliflower & Almond Soup (gf, n, v)
harissa spices

TO BEGIN

Truffle Croissant Pudding (v) – *cauliflower puree, old winchester & pickled mushroom*
Cured Chalkstream Trout – *pickled radish, mustard, apple & tarragon*
Chiltern Venison Croquette (gf) – *beetroot salad & blackcurrant*

TO FOLLOW

All served with cauliflower cheese, caraway glazed carrots, charred sprouts with toasted seeds, roast potatoes & pigs in blankets

Hay Baked Celeriac (n, v) – *whey sauce, maitake mushrooms & hazelnuts*
Flamed Halibut (gf) – *brassicas, black garlic & seaweed sauce*
Ballotine of Bronze Turkey (gf) – *sage & onion stuffing, glazed parsnips, madeira & truffle jus*
Treacle Glazed Featherblade of Beef (gf) – *parsley crumb, parsley root puree & roscoff onion*

TO END

Mince Pie Sticky Toffee Pudding (gf on request) – *stem ginger ice cream*
Dark Chocolate Cremeux (gf, ve) – *blood orange, cocoa nib crumble*
Treacle Tart (n, v) – *quince puree & cinnamon ice cream*
Nutmeg Crème Brûlée (n, v) – *white chocolate cremeux, almond tuile*
Cheese Board – *Baron Bigod Brie, Burford & Pevensey Blue with mixed seeds, carrot & apricot chutney, quince jelly & crackers*

"God bless Us, Every One!"

All our menus are seasonal and thus subject to availability. Please let us know if you have any intolerances or allergies. (v) vegetarian (gf) gluten free (ve) vegan (n) nuts (se) sesame All prices include VAT and a discretionary 13% service charge will be added to your bill.