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 – *harissa spices* (gf, n, v)

TO BEGIN

Truffle Croissant Pudding – *cauliflower puree, old winchester & pickled mushroom* (v)

Cured Chalkstream Trout – *pickled radish, mustard, apple & tarragon*

Chiltern Venison Croquette – *beetroot salad & blackcurrant* (gf)

TO FOLLOW

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

Hay Baked Celeriac – *whey sauce, maitake mushrooms & hazelnuts* (n, v)

Flamed Halibut – *brassicas, black garlic & seaweed sauce* (gf)

Ballotine of Bronze Turkey – *sage & onion stuffing, glazed parsnips, madeira & truffle jus* (gf)

Treacle Glazed Featherblade of Beef – *parsley crumb, parsley root puree & roscoff onion* (gf)

TO END

Mince Pie Sticky Toffee Pudding – *stem ginger ice cream* (gf on request)

Dark Chocolate Cremeux – *blood orange, cocoa nib crumble* (gf, ve)

Treacle Tart – *quince puree & cinnamon ice cream* (n, v)

Nutmeg Crème Brûlée – *white chocolate cremeux, almond tuile* (n, v)

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 · (ve) vegan · (gf) gluten free · (n) nuts

All prices include VAT and a discretionary 13% service charge will be added to your bill.