

THE ENGLISH GRILL

CHRISTMAS DAY

PRE-STARTER

PARSNIP & APPLE VELOUTÉ

Roasted chestnut & bacon croque-monsieur (vgo)

STARTER

TERRINE OF WILD GAME, DUCK LIVER & PISTACHIO

Burnt Bramley apple & raisin chutney, toasted sourdough

LOBSTER THERMIDOR CAESAR SALAD

Grilled lobster, winter truffles, 24-month aged Parmesan

CELERIAC CARPACCIO

Pickled trompette, chestnut purée, stem ginger, pine nuts (vg)

INTERMEDIATE

GRANITA

Cranberry & vodka (vg)

MAIN

FREE-RANGE BLACK LEG TURKEY

Pork & apricot stuffing, pigs in blankets, thyme roast potatoes,
honey-glazed carrots & parsnips, Brussels sprouts
homemade cranberry sauce

BEEF FILLET ROSSINI

Potato gratin, cavolo nero, wild mushrooms, duck liver, Madeira & truffle sauce

THE ENGLISH GRILL FAMOUS DOVER SOLE

Filleted at your table
Parsley new potatoes, spinach, chunky tartare sauce

WILD MUSHROOM & LEEK STRUDEL

Thyme roast potatoes, glazed carrots & parsnips, Brussels sprouts
vegan gravy, homemade cranberry sauce (vg)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Flambéed at your table
Brandy custard

DARK CHOCOLATE TART

Espresso ice cream, caramelised pecans

ROASTED CLEMENTINE TRIFLE

Clementine compote, vanilla crème pâtissière, orange blossom cream (vg)

BRITISH CHEESE BOARD

Fermented celery, truffle honey, toasted pecan nuts, oat crumbles, crackers,
English Grill seasonal chutney, quince

COFFEE & PETITS FOURS

295 per person

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian – (v) | Vegan – (vg) | Vegan Option Available – (vgo)

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.