



CHRISTMAS DAY

THE
GRILL
ON THE
SQUARE

Fondue Leek & Potato Soup



Duck Liver Parfait

roast & macerated figs, onion brioche

Smoked Salmon & Prawn Cocktail

layered tian with avocado, confit tomatoes and Marie Rose sauce (gfo)

Beef Carpaccio

wagyu croquettes, rocket & parmesan

Caramelle Pasta

candy shaped pasta filled with roast squash, goats cheese, sage and hazelnuts (v) (n)



Roast Turkey

cranberry & apricot stuffing, with roast potatoes and all the trimmings

Rib of Beef & Yorkshire Pudding

with red wine sauce

Salmon Wellington

lemon caper butter sauce

Lentil & Nut Strudel

delicate brick pastry, puy lentils, soft herbs, cranberries and toasted nuts (n) (vg)

ALL MAINS SERVED WITH ROAST POTATOES, ROAST VEGETABLES & SEASONAL GREENS



Sticky Toffee Pudding

vanilla ice cream & butterscotch sauce (v)
(Vegan option available)

Apple Tart Fine

baked apple tart with vanilla ice cream Calvados anglaise (v)

Our Own Traditional Christmas Pudding

frosted fruits and brandy sauce

Bûche de Noël - Chocolate Yule Log

with baileys cream (v)

Adults Children (under 12yr)
£110 £45

For Parties of 10 or more a discretionary gratuity of 10% will be added to your bill. Thank you.



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VEGAN MENU

Fondue Leek & Potato Soup



Woodland Mushroom Risotto

crispy garlic mushrooms, black truffle



Lentil & Nut Strudel

delicate brick pastry, puy lentils, soft herbs, cranberries and toasted nuts (n) (vg)



Vegan Sticky Toffee Pudding

vanilla ice cream & butterscotch sauce (vg)

or

Fruit Sorbets

fresh fruit salad (vg)

Adults Children (under 12yr)
£110 £45

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