



CHRISTMAS DAY WEDNESDAY 25 DECEMBER 2019

SEATINGS BETWEEN 1.00 PM AND 2.30 PM

TWO COURSES: £55.00 THREE COURSES: £65.00
(CHILDREN 12 AND UNDER: TWO COURSES, £37.50)

GLASS OF PROSECCO AND CANAPE ON ARRIVAL

STARTERS

HOT SMOKED SALMON AND BLOOD ORANGE
FENNEL, AVOCADO

WILD MUSHROOM AND TRUFFLE SOUP
CRISPY MUSHROOMS

FRIED GOAT'S CHEESE AND MIXED BEETROOT
WATERCRESS, PICKLED WALNUT

SMOKED DUCK LIVER MOUSSE ON TOAST
FRIED QUAIL'S EGG

PHEASANT AND PISTACHIO TERRINE
GRANGE PICCALILLI

MAINS

TURKEY PAUPIETTE
ROASTED POTATOES, GLAZED CARROTS, BREAD SAUCE, CRANBERRY SAUCE

BUTTERNUT SQUASH AND BLUE CHEESE RISOTTO WITH CRISPY FRIED SAGE

BRAISED RABBIT WITH RED WINE AND SHALLOTS
MASH

HALF LOBSTER THERMIDOR (WHOLE: SUPPLEMENT £19.00)
POTATO CAKES, BÉARNAISE

THE GRANGE FISH PIE
MASH, GARDEN PEAS

ROASTED MALLARD DUCK AND BRAISED RED CABBAGE
CONFIT LEGS, BREAD SAUCE, CRANBERRY SAUCE

SIDES – CHOOSE TWO WITH YOUR MAIN

BRUSSELS SPROUTS WITH SAFFRON AND PISTACHIO BUTTER
FRIED STUFFING BALLS
PIGS IN BLANKETS
WINTER GREENS

DESSERTS

CHRISTMAS PUDDING
BRANDY BUTTER, CUSTARD

TWICE BAKED DOUBLE CHOCOLATE CAKE
WHIPPED CREAM

BAKED ORANGE PUDDING
CITRUS SYRUP, CRÈME FRAÎCHE

CHEESE PLATE
BRIE DE MEAUX, LINCOLNSHIRE POACHER, COLSTON BASSET BLUE
OAT CAKES, FIG MUSTARD

CONTACT MATT ON 07831 426840

EMAIL: HELLO@GRANGEPUB.CO.UK

A DEPOSIT OF £25 PER HEAD PAYABLE ON BOOKING, BALANCE ON THE DAY. CONFIRMED SELECTIONS REQUIRED THREE DAYS PRIOR.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

WE USE NUTS IN OUR KITCHEN SO CANNOT GUARANTEE DISHES WILL BE NUT-FREE; ALLERGEN ADVICE AVAILABLE ON REQUEST